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WEDDING Cakes

A DESIGN SOURCE

ISSUE 29, £4.99

Over **280** NEW DESIGNS

Cakes for all seasons and styles, from classic to contemporary

DIY cakes!

Money-saving tips and step-by-step projects

GREAT GIVEAWAYS

Over **£1620** worth of prizes to be won!

How to make this 1950s glamour cake

SQUIRES KITCHEN MAGAZINE PUBLISHING

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THE ULTIMATE GUIDE TO CHOOSING YOUR WEDDING CAK

WELCOME TO WEDDING *Cakes*

A DESIGN SOURCE

PHOTOGRAPH: TAKEN FROM GLAMOUR CAKES BY ERIC LANLARD (HAMLYN). AVAILABLE FROM WWW.SQUIRES-SHOP.COM

ERIC LANLARD

Wedding cakes play an important and symbolic part on the big day, with the ceremonial cutting of the cake being the first task the newlyweds perform together. This tradition provides a great photo opportunity, as you can see from our pictures of happy couples and their cakes on pages 112 to 116. For the first time in Wedding Cakes magazine, we have beautiful pictures from a real-life wedding held at the magnificent Allerton Castle in North Yorkshire – see the photographs on pages 41 to 44.

Like the rest of your wedding day, your cake is special to you and your partner, so the credit crunch shouldn't mean you have to compromise on quality or style. We show you how to save money by making your own wedding cake (or asking a close friend or relative) with step-by-step projects and price breakdowns for three diverse cake designs. There are also fantastic opportunities to win over £900 worth of recommended wedding products and services to help you out on your big day.

With budgets getting tighter, winter weddings are a tempting option for lots of couples as they bring the advantage of out-of-season discounts for a number of services such as wedding venues. Wedding trends have shifted from the popular summer months, with milder weather and lower prices encouraging couples to keep all four seasons in mind when picking a wedding date. If you're planning a winter wedding, the Cakes with Contrast style section showcases stylish black and white cakes, a leading trend for the cooler season. You'll also find plenty of inspiration from Classic Cakes to beautiful Bejewelled creations. If you'd like something a bit more flamboyant, take a look at the designs in Colourful Creations or Out of the Ordinary.

For those who favour sophisticated glamour, turn to pages 14 to 17 to find out how to make a fabulous 1950s-inspired stripy chocolate cake designed by A-list cake maker, Eric Lanlard. Chocolate remains a popular alternative to the traditional wedding cake, so you can choose from a huge variety of delicious designs in the Chocolate Collection. Enjoy!

The Wedding Cakes Team

Tell us what you think! If there is something you'd like to see in the next issue of Wedding Cakes, or you would like to give us your comments, you can contact the editorial team at editorial@squires-group.co.uk

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Cover Cake by Elizabeth Finch

WIN

a luxury stay for two people at Linthwaite House in the heart of the Lake District worth £720!

Bright Ideas giveaways

Fantastic wedding products and services

COMPETITION WINNER

FROM ISSUE 27 OF WEDDING CAKES – A DESIGN SOURCE
Congratulations to Sarah Marsh of Swindon, Wiltshire, who won a one-night stay for two people at the romantically chic Chesterfield Mayfair hotel in London worth £700. Sarah's answer was drawn at random from the entries which correctly stated that the Chesterfield Mayfair is a short walk from Buckingham Palace.

See your work in print!

If you would like to contribute to WEDDING *Cakes* - A Design Source, please send your professional quality photographs or high resolution digital images to The Editor, Wedding Cakes – A Design Source, Alfred House, Hones Business Park, Farnham, Surrey GU9 8BB.
Deadlines: 1st November 2008 for issue 30 and 1st February 2009 for issue 31.

PLEASE NOTE: Each photograph submitted should be clearly marked with the cake maker's name or your business name, as you wish it to appear in the magazine, your email address and a return address. If sending a picture of a couple cutting their cake, please include the full names of the couple and the date (DDMMYY) of marriage. Photographs must be of a professional quality and digital images should be saved onto a CD as high resolution jpeg or tiff files (minimum 300dpi at actual size). Please let us know if any images need to be credited to a photographer. If you would like your photography to be returned to you after publication, please enclose a stamped, addressed envelope. We regret that we are unable to return any images to non-UK destinations. Images cannot be accepted via email.

Important note:

Please ensure that photographic/digital images submitted for inclusion in Wedding Cakes - A Design Source magazine are not capable of being interpreted by readers of Wedding Cakes - A Design Source in such a way that might cause injury or damage to themselves or other third parties. Examples of such interpretation might include the use of items that appear edible but are not, such as natural flowers that might be poisonous, modelled sugar flowers that contain wires, etc.

The publishers of Wedding Cakes - A Design Source cannot accept liability for injury, damage or loss to persons or property however it may arise as a result of copying cake designs printed in this magazine. By submitting images to Wedding Cakes - A Design Source, contributors undertake that all material will be original and will not have been previously published, and that it will not infringe any copyright or other actionable right.

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Squires Kitchen International School of Cake Decorating and Sugarcraft

If you are making a wedding cake, Squires Kitchen's International School of Cake Decorating and Sugarcraft offers a broad range of courses for students of all abilities. Whether you're looking to make a realistic spray of sugar flowers for the cake top, you're thinking of modelling bride and groom figurines, you'd like to create a spectacular chocolate centrepiece, or you're simply looking to learn the basics to get started, you will find a course to suit your requirements. We can also offer private tuition to tailor our courses to your specific requirements.

Beginners' courses • Chocolate courses

Sugar flower courses • Book a day with a personal tutor

Intensive courses • Hen parties

School spotlight on the Professional Wedding Cake Course with Paddi Clark

This is one of our most popular courses, attracting students from all over the world.

You are guided through all aspects of making a wedding cake, from the initial design to the final assembly and presentation ideas. Students will learn a variety of techniques to decorate the top and side of the cake, including appliqué, piping, embroidery, and moulds.

The Professional Wedding Cake course in February was a great success. Students who came from near and far to learn from cake decorating expert, Paddi Clark, share their stories:

"I was asked to make my son's wedding cake and the course gave me the confidence I needed. I really enjoyed Paddi's tuition and hope to come and do another course."

Geraldine Cable, Wales

"When you are taught a skill by someone who has a rea passion for their craft it really gives you inspiration."

Collette Kavanagh, Republic of Irelanc

"The course lets you be independent in what you create an combines a number of skills which can be used in all kinds o cake decorating."

Galit Gal, Germany

FOR MORE INFORMATION:

Contact the Course Co-ordinator at
Squires Kitchen International School of
Cake Decorating and Sugarcraft,
Squires House, 3 Waverley Lane,
Farnham, Surrey, GU9 8BB, UK.

Tel: 0845 22 55 67 1/2 (from UK)
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See our full course list online at
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CHOCOLATE COLLECTION

A DELICIOUS ALTERNATIVE TO TRADITIONAL FRUIT CAKE

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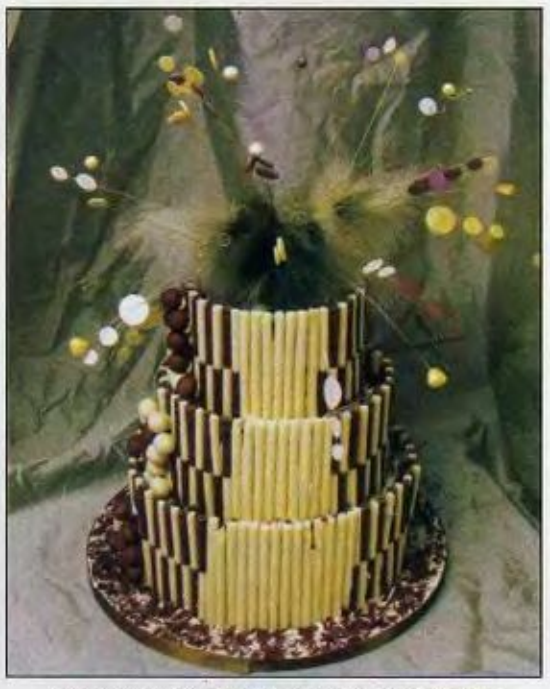

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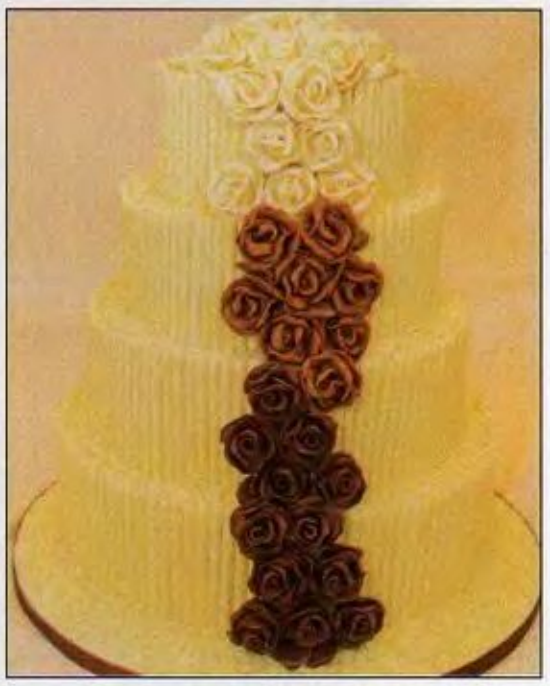

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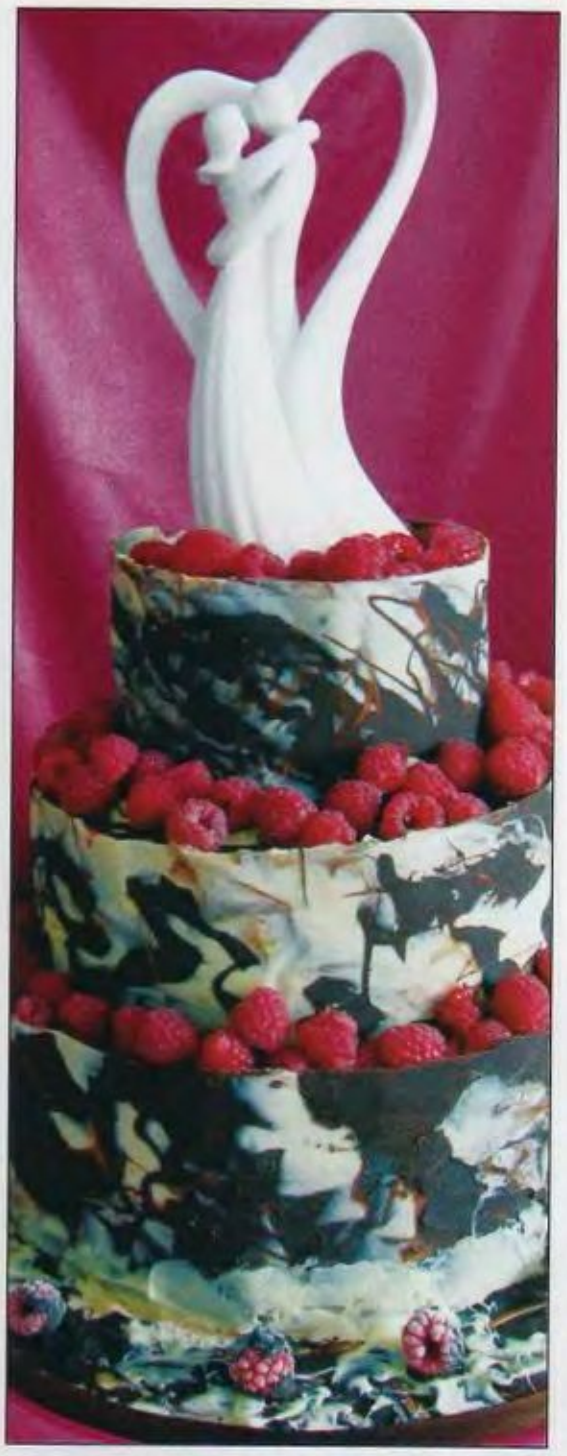

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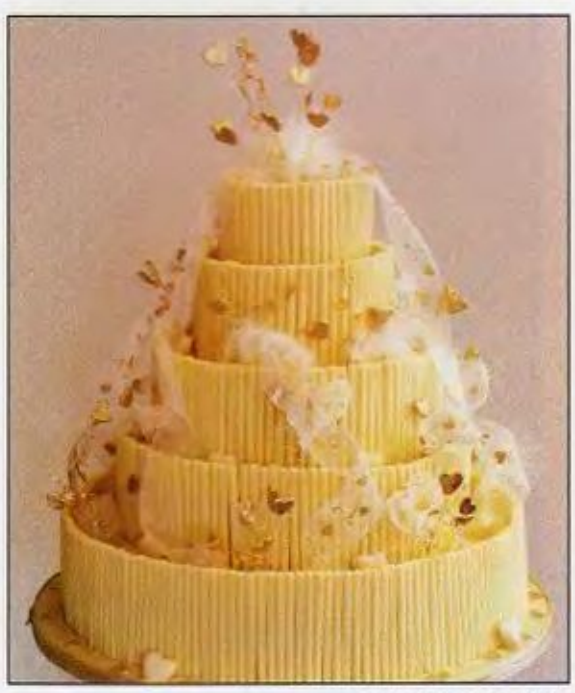

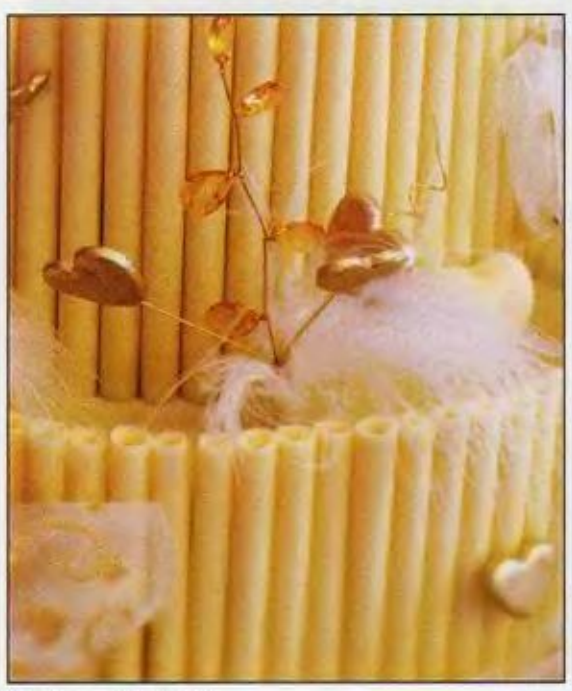

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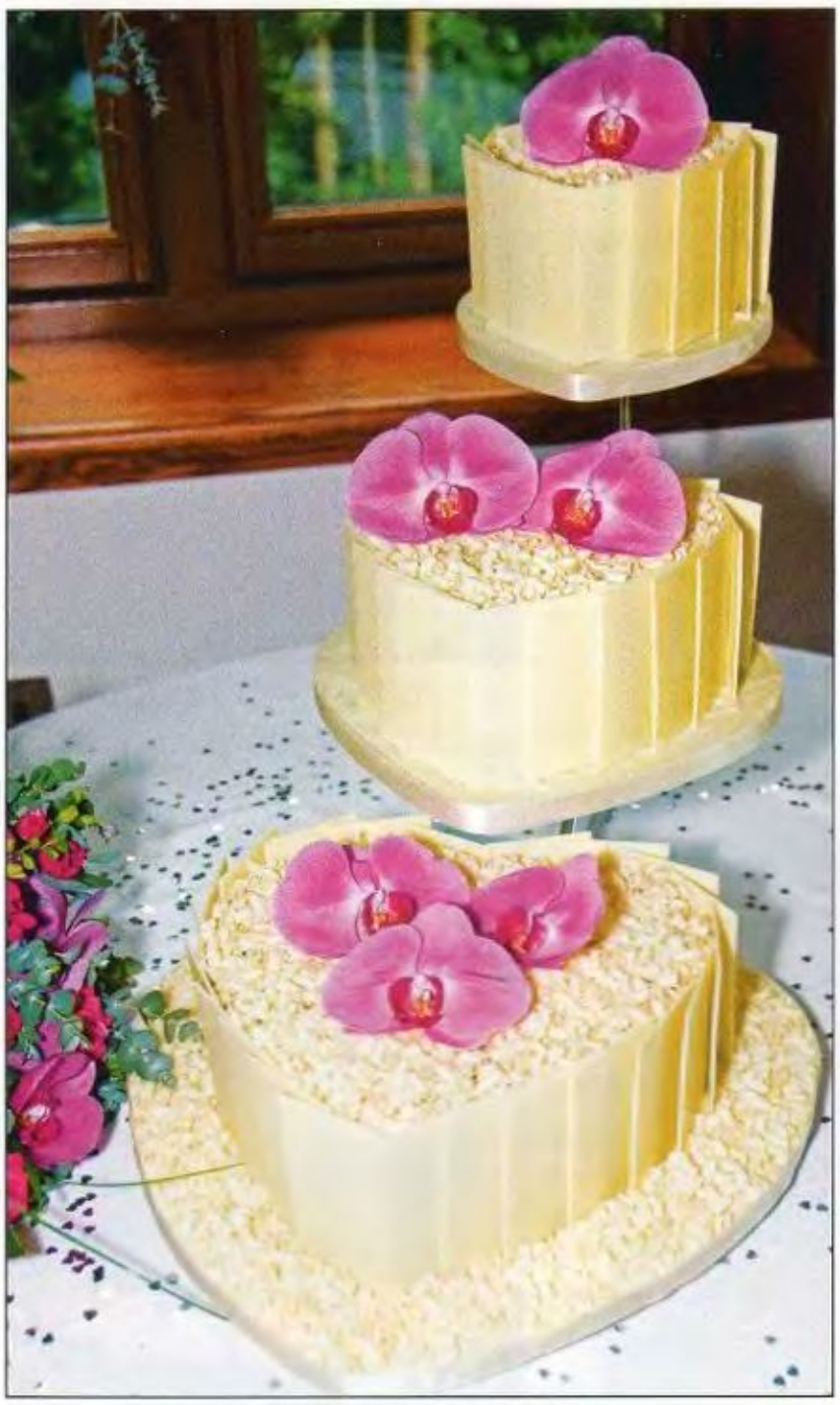

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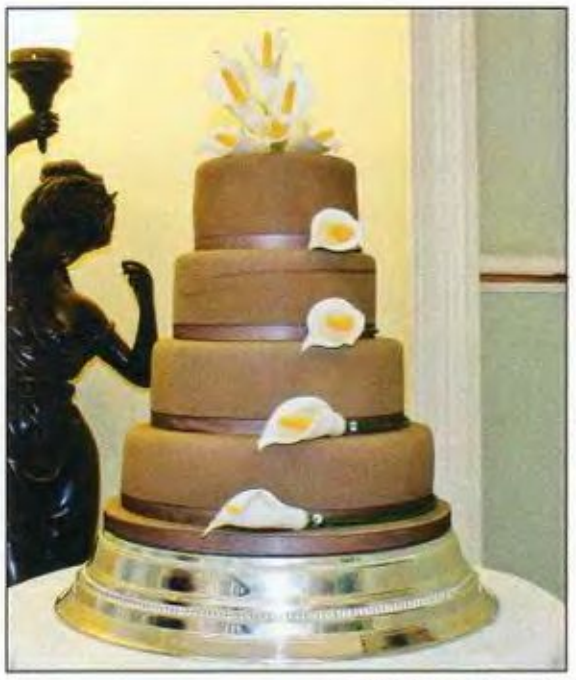
THE CAKE FAIRY



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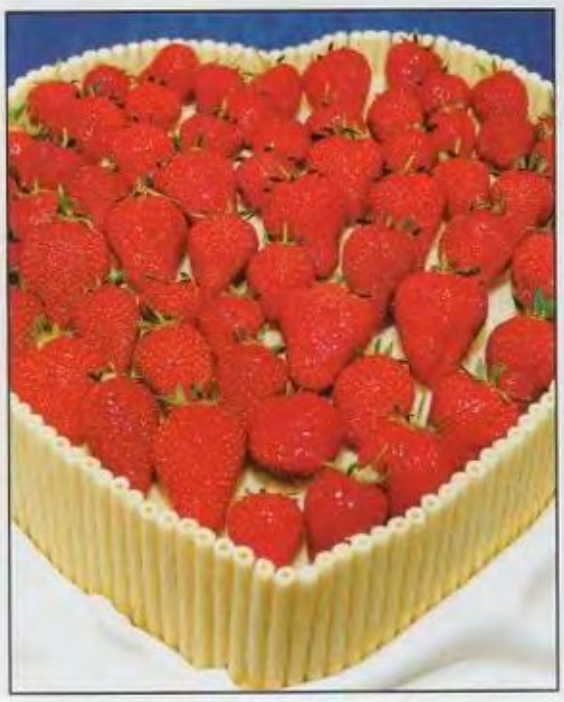

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1950s Glamour Cake

BY ERIC LANLARD

This sophisticated-looking cake is not that easy to make, but it does look spectacular. The delicate bows and stripes could almost be made of taffeta. It is worth having extra modelling chocolate to hand to give yourself a bit of practice rolling the strips together, as you can't reuse the modelling chocolate after it has been rolled.

Ingredients

8cm (3") round cake, 10cm (4") deep

10cm (4") round cake, 10cm (4") deep

15cm (6") round cake, 10cm (4") deep

850g (1lb 11oz) white chocolate ganache

750g (1½lb) white modelling chocolate

250g (8oz) dark modelling chocolate

To assemble the cake

25cm (10") cake drum

8cm (3") round cake card

10cm (4") round cake card

6 dowel rods

Rolling pin

Ruler

Small sharp knife

Florists' pins

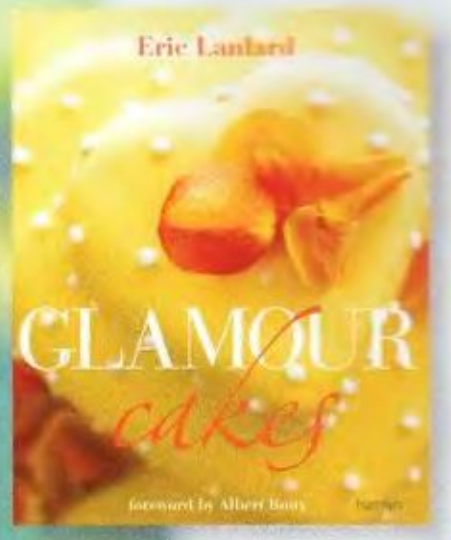
15mm (¾") wide cream ribbon

Edible glue or a glue stick

Method

1. Coat the drum with white chocolate ganache. Position the largest cake in the centre of the drum and transfer the smallest cakes to the appropriate cake cards. Use dowel rods to stack the cakes. Roll out a strip of white modelling chocolate 1.5cm (¾") thick, 11cm (4½") wide and long enough to go round the largest cake. Roll out a strip of dark modelling chocolate 1cm (½") thick, 11cm (4½") wide and to the same length as the white strip. Cut it into 11 parallel strips, each 1cm (about 1/3") wide.

2. Using a little cooled boiled water to hold them in place, arrange the dark chocolate strips on the white strip, leaving a gap of 2cm (about ¾") between each strip and from each long edge.



Extract taken from Glamour Cakes by Eric Lanlard (Hamlyn), £16.99. Order your copy from Squires Kitchen online at www.squires-shop.com or call the mail order department on 0845 22 55 671 or 672 (+44 1252 711749 from overseas).

3. Carefully roll out the strip to 5mm (¼") thick, making sure that you keep the stripes as even and straight as possible.

4. Cut the strips so that they are 10.5cm (4½") wide and long enough to cover each tier. Don't necessarily measure from the edge, because you don't want to cut through a stripe.

5. Coat the cakes with white chocolate ganache and cover the cakes with the stripes, joining them at the back with a little cooled boiled water.

four

three

five

BEAUTIFUL BUTTERFLIES

A DELICATE FINISHING TOUCH, PERFECT FOR SPRING OR SUMMER WEDDINGS

WENDY BEDFORD

BEAUTIFUL BUTTERFLIES

NATALIE SPARKES

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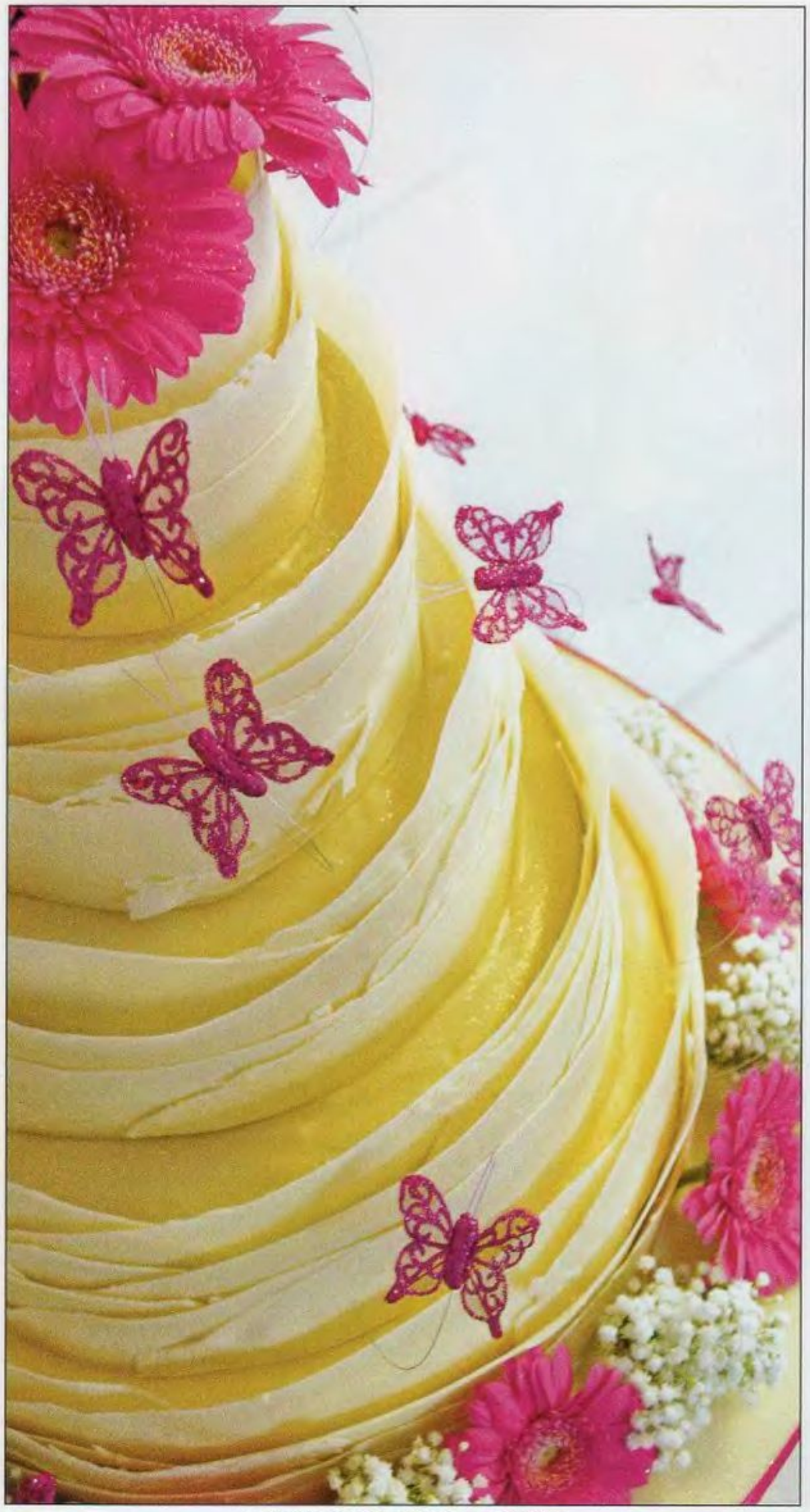

HAVE YOUR CAKE & EAT IT

SUGAR LILY CAKES

CAKES BY SHELLY

KATIE HAWKSWORTH

BEAUTIFUL BUTTERFLIES

CREATIVE CAKES BY BELINDA

BEAUTIFUL BUTTERFLIES

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TAYLOR MADE CAKES

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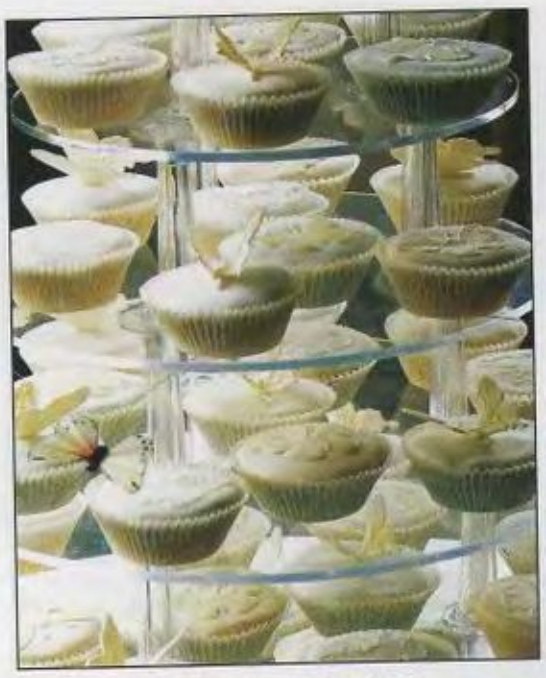
BEAUTIFUL BUTTERFLIES



CAKES & DRAPES

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CAKES BY ELIZABETH FINCH

INDIVIDUAL TREATS

GIVE EACH GUEST A MINIATURE WEDDING CAKE TO ENJOY

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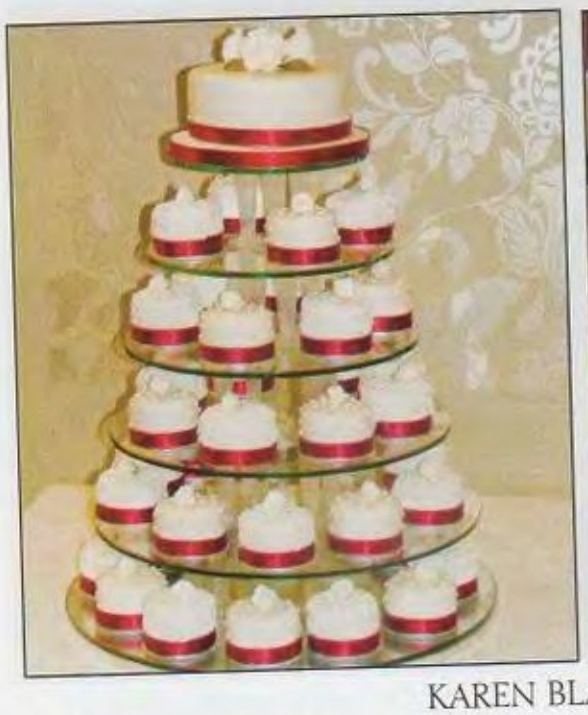
THE BIG WEDDING CAKE COMPANY



KAREN BLAIR CAKES

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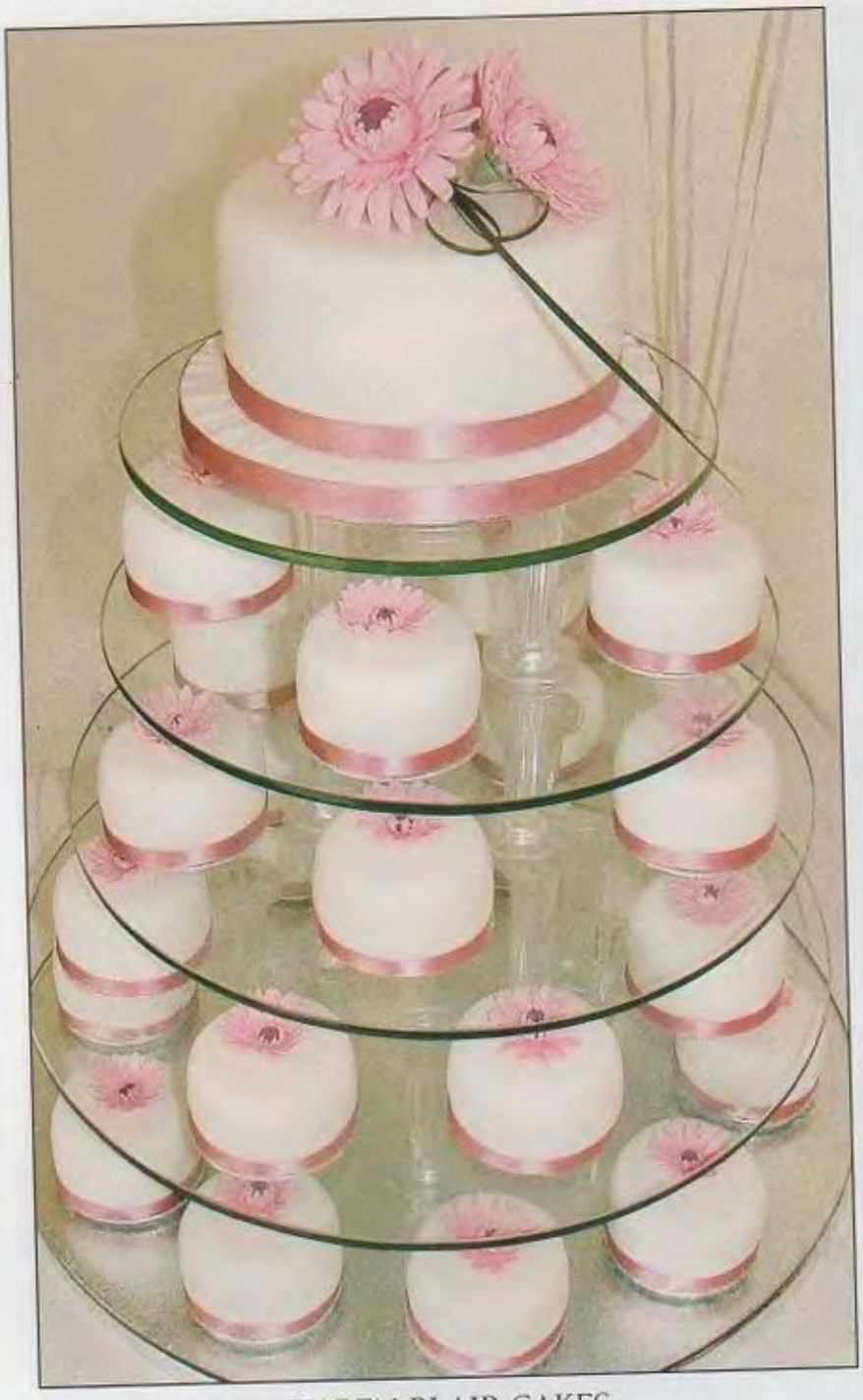

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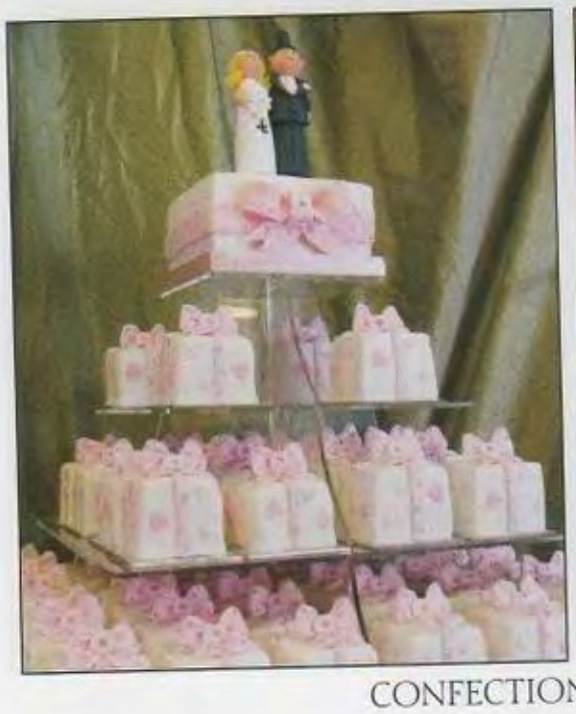

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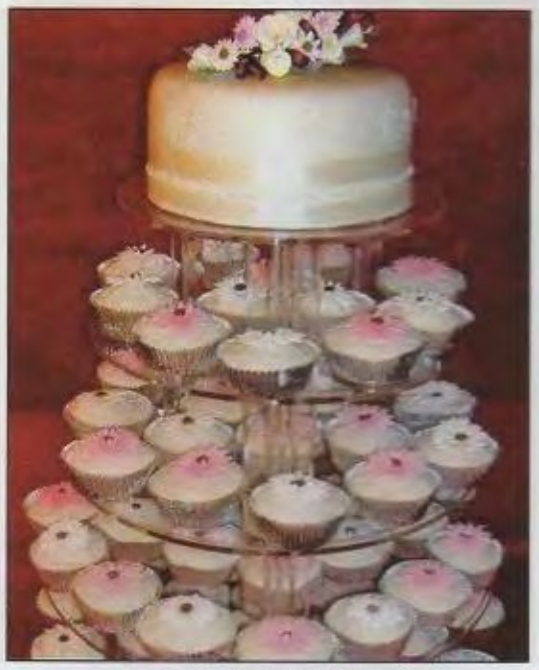
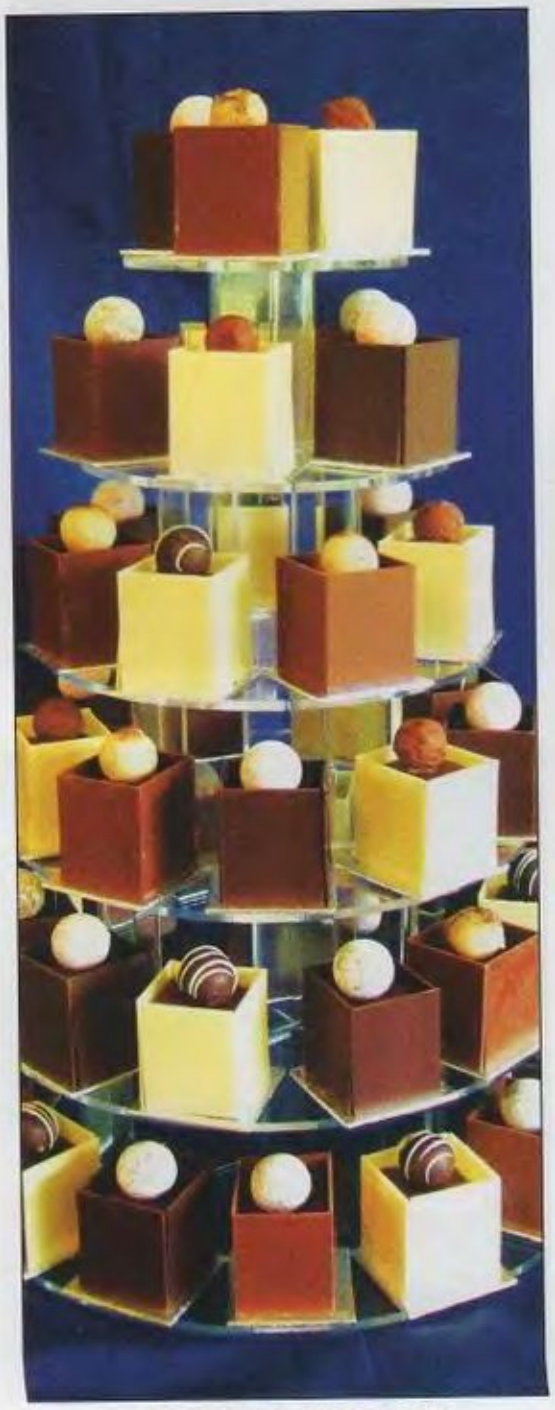


PAM DOWLER

THE CAKE FAIRY



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THE CAKE FAIRY

CAKES BY LYNETTE

CONFECTION PERFECTION

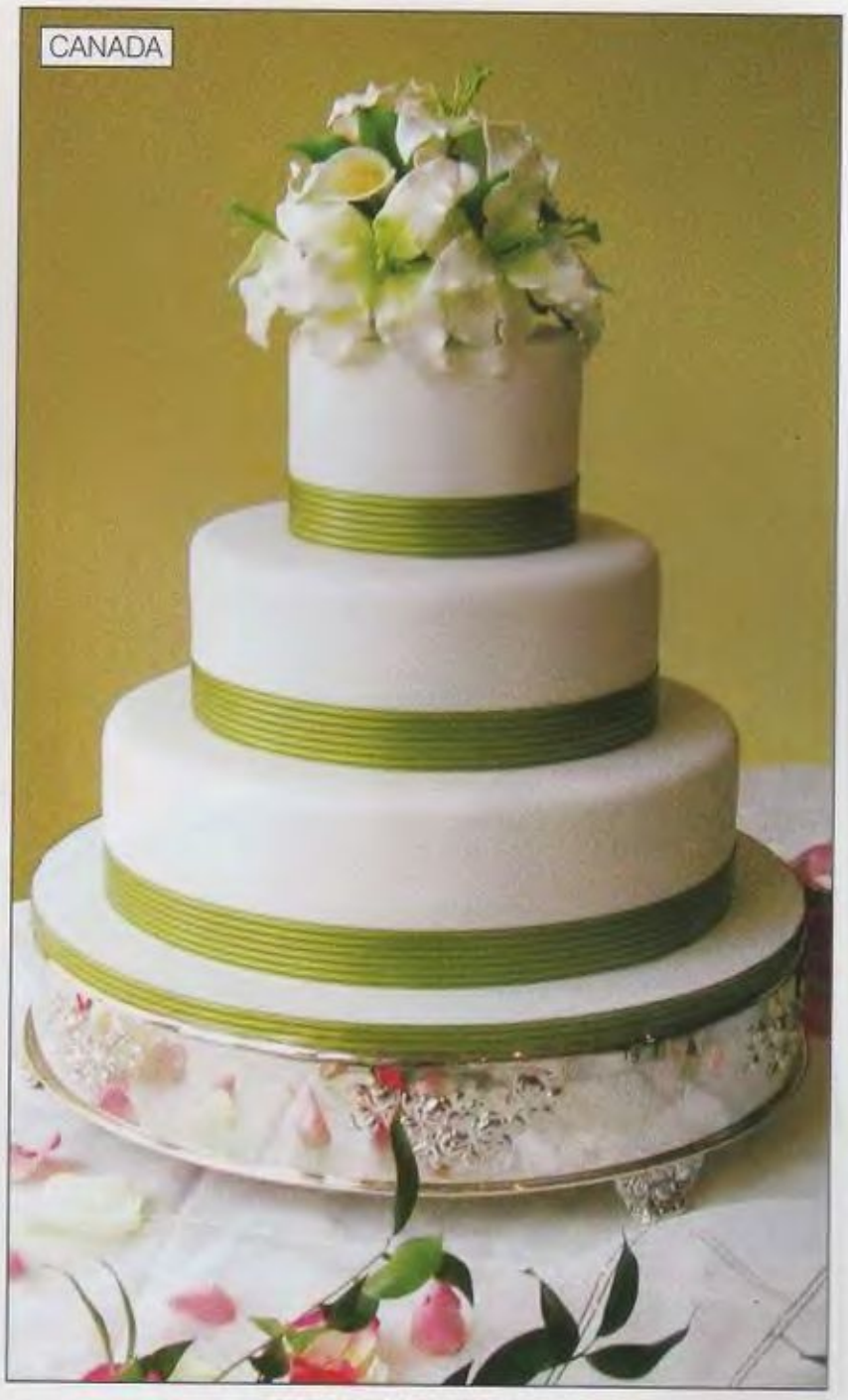
SIMPLY ELEGANT

SIMPLE DESIGNS FOR UNDERSTATED STYLE

JUST DESSERTS WEDDING CAKES

SIMPLY ELEGANT

JUST DESSERTS WEDDING CAKES



KELLY CREATIONS

JANE SPOONER - CAKE ARTIST

JUST DESSERTS WEDDING CAKES

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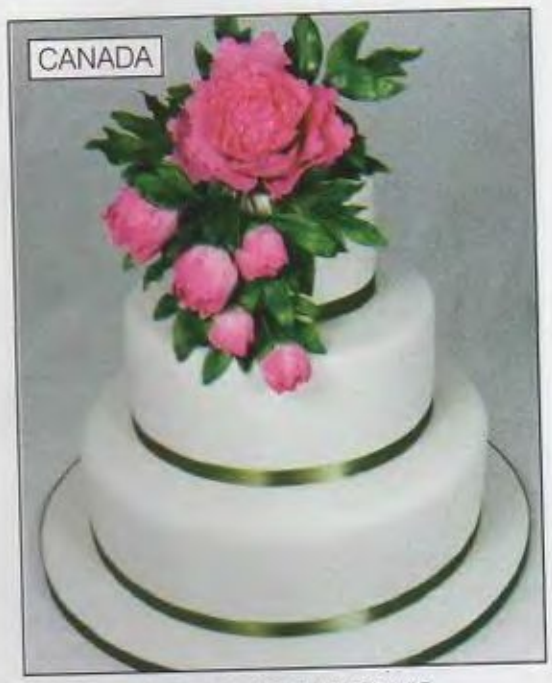
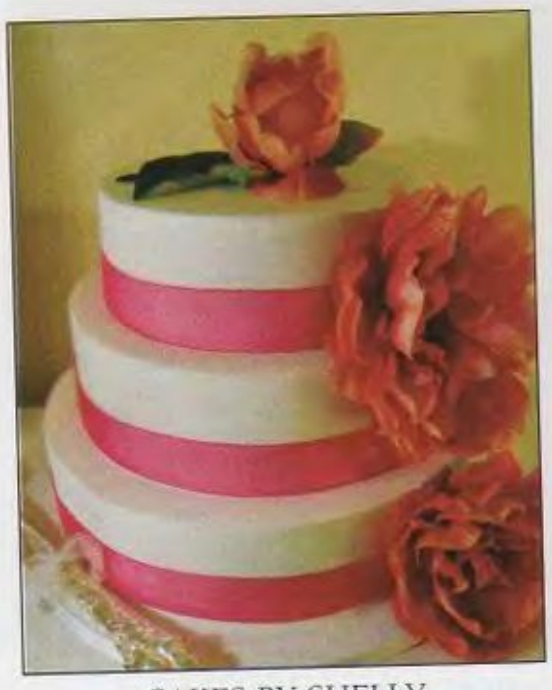
ERIC LANLARD



KELLY CREATIONS

JILL FISHER - CAKE CREATIONS



CAKES BY SHELLY

THE MAGIC CUPBOARD, INC

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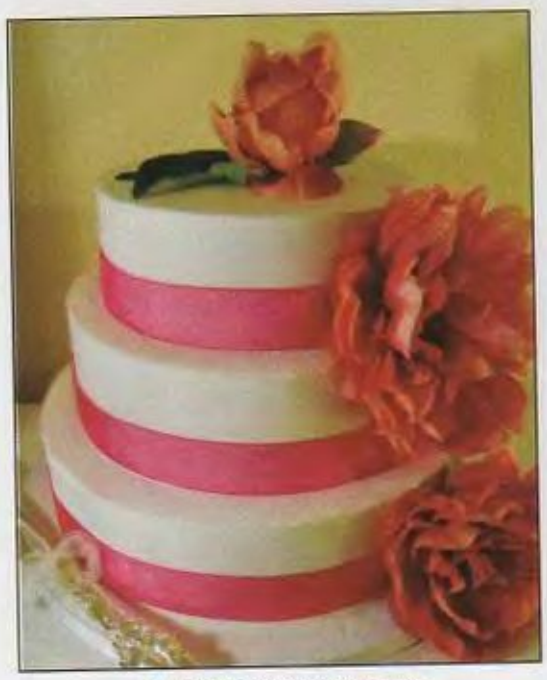

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DRAGONS & DAFFODILS

SIMPLY ELEGANT

AUTHENTICAKE

KAREN BLAIR CAKES

CONFECTION PERFECTION

ARTISTRY IN CAKES BY FRANCES

SIMPLY ELEGANT

CAKES BY CAROL

CAKE CREATIONS BY SARAH

CAKETASIA

CAKES BY CAROL

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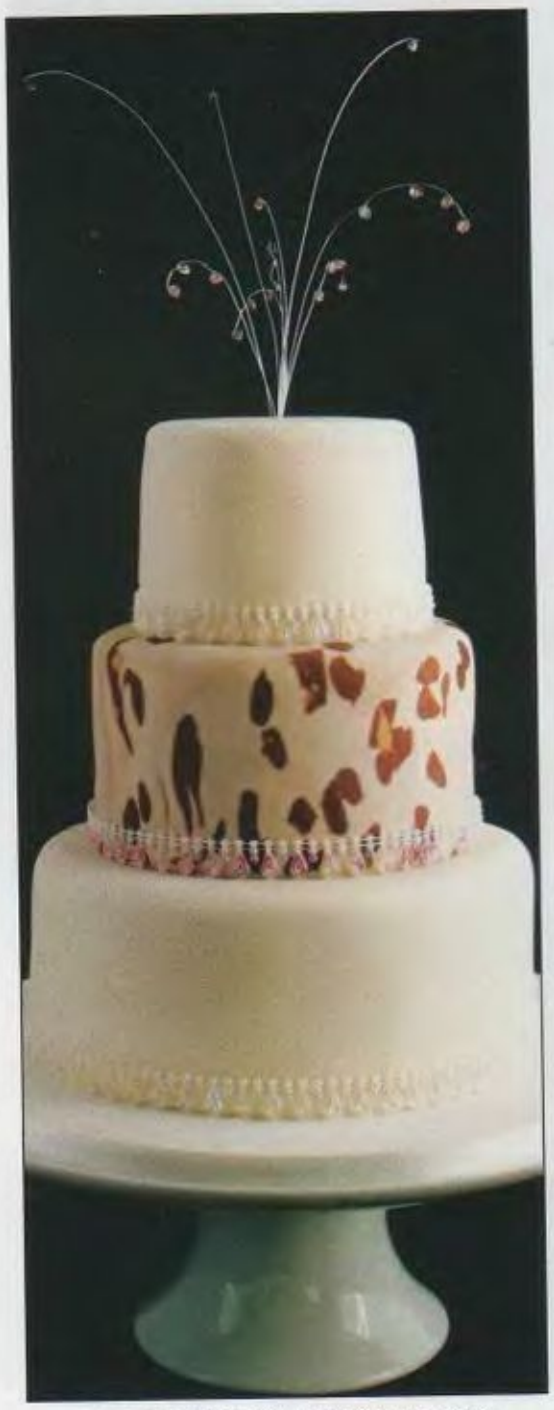
CAKES TO REMEMBER

SIMPLY ELEGANT

THE LITTLE BAKEHOUSE

EVENTISS

DESIGNER CAKES BY SANDRA



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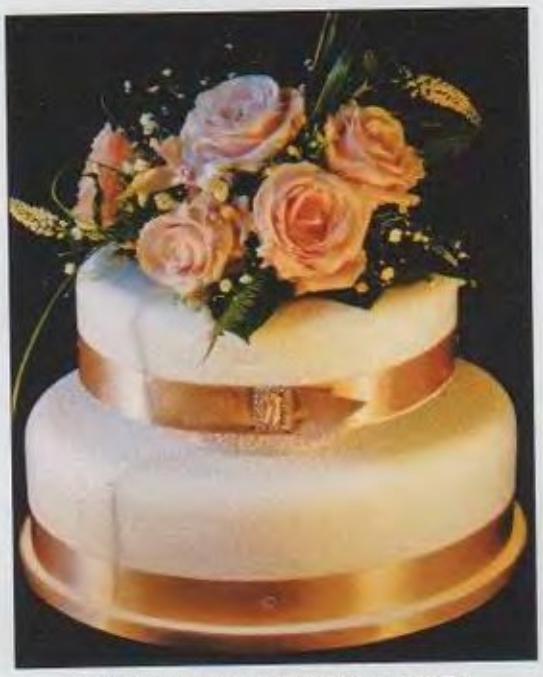

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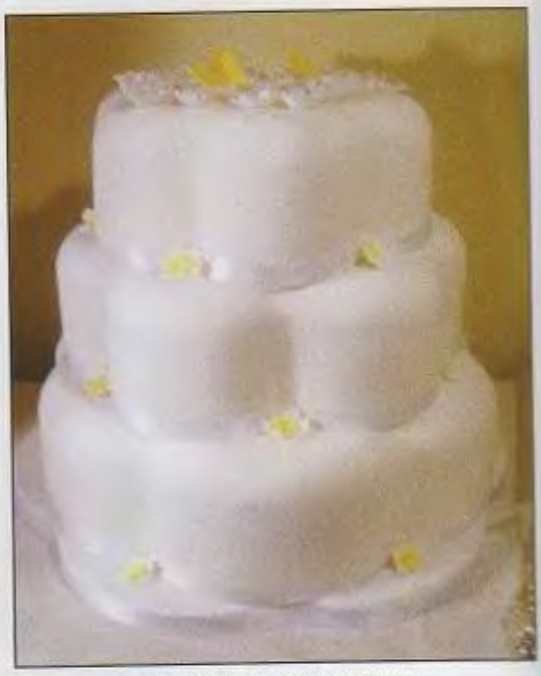

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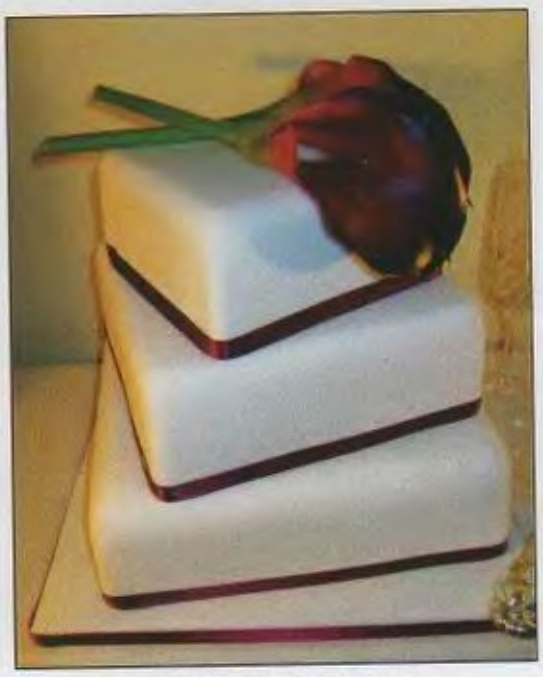


CAKES BY SHELLY

CELEBRATION CAKES, NORWICH

REAL WEDDINGS

Jenny Hakin & Tom Dutton

19th July 2008, Allerton Castle, Knaresborough

Jenny Hakin and Tom Dutton wanted their wedding day to be simple yet classic, a theme which they captured perfectly through their choice of venue, attire and, of course, the cake.

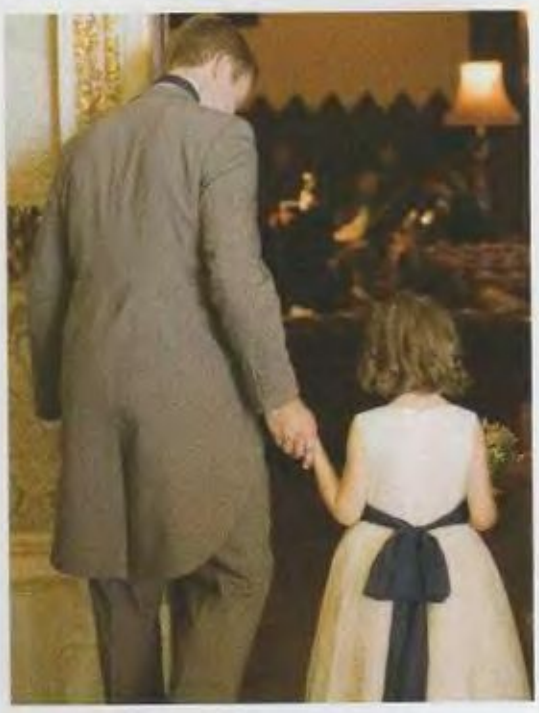
For any couple planning a wedding with a classic, traditional feel, the setting is probably the most crucial element of the day. Jenny and Tom chose Allerton Castle in North Yorkshire, an imposing 18th Century gothic castle boasting 200 acres of breathtakingly beautiful parklands and gardens.

Jenny's beautiful gown was made by Maureen Myring Kesterton (www.gownsbymmk.co.uk) and featured delicate appliqué designs on the bodice, complemented by a magnificent six-foot veil. Jenny changed into a stunning crimson red cocktail dress in the evening once the dancing got underway! Tom chose a grey morning suit with midnight blue cravat and ivory waistcoat.

With three best men, three ushers, four bridesmaids and a flower girl, the bridal party included close friends and relations who wore formal attire (including top hats for the boys!) reflecting the ivory and midnight blue colour scheme. The bride and bridesmaids all had a simple bouquet of ivory roses, whilst Flora, Jenny's flower girl, held a spray of lily-of-the-valley.

REAL WEDDINGS

The wedding cake was a glorious five-tier display made by Jill Fisher of Cake Creations (www.cakecreationsbyjillfisher.co.uk). The chocolate tiers were decorated with ivory chocolate roses and separated by plaster Jennifer-Rose pillars from Squires Kitchen (www.squires-shop.com).



They rounded off the evening with a spectacular display of fireworks, making sure each and every guest had their own sparkler to join in the festivities!

Photography: jmjphotography.co.uk

FLORAL FOCUS

BEAUTIFUL BLOSSOMS TO COMPLEMENT THE BRIDAL BOUQUET

ALLISON RATCLIFFE

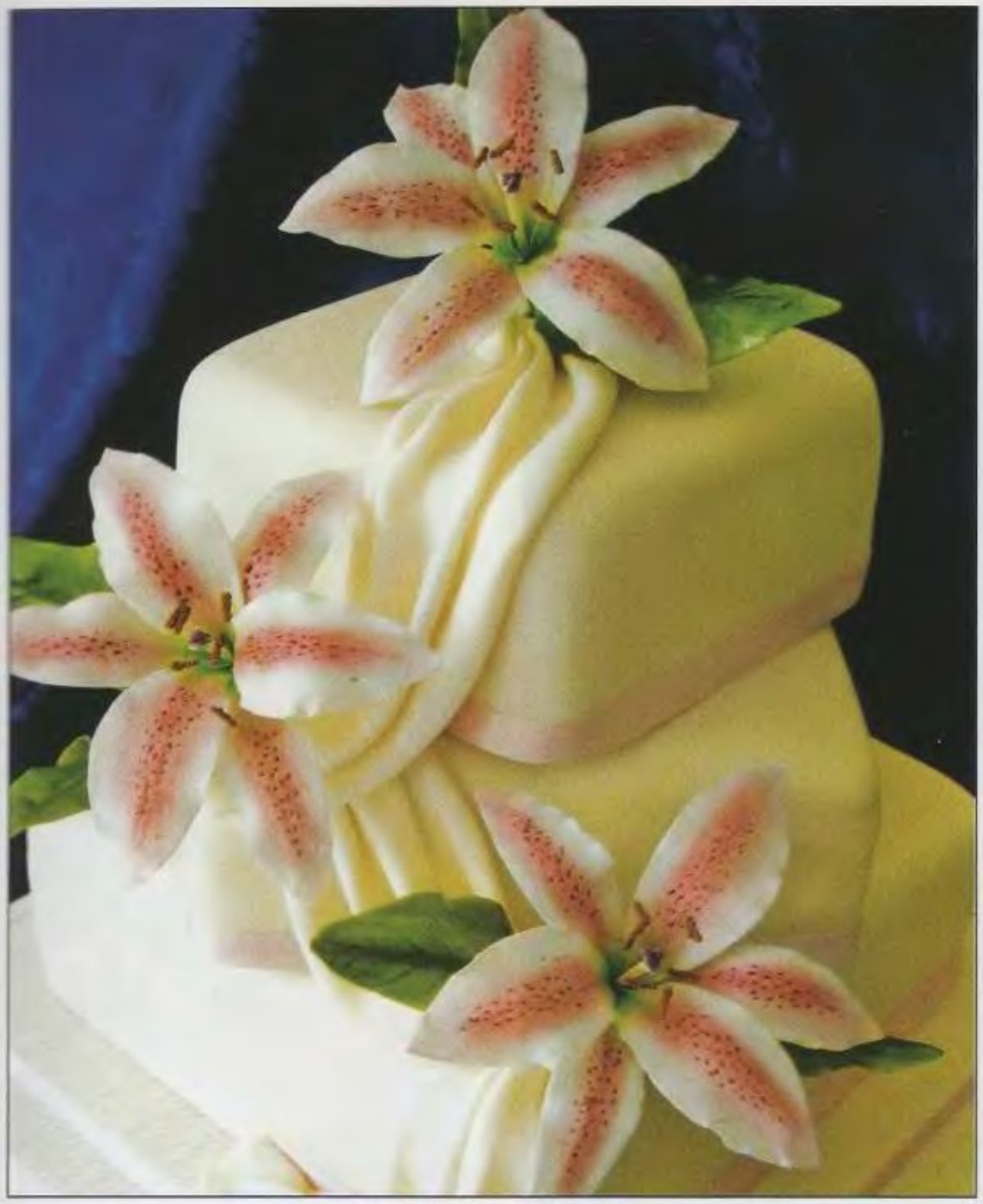
FLORAL FOCUS

ALLISON RATCLIFFE

EVENTISS

CAKES BY ELIZABETH FINCH

FLORAL FOCUS



SUSAN GRIFFITHS

BEN THE CAKE MAN

CAKESUNLIMITED.NET

CONFECTION PERFECTION

A SPOONFUL OF SUGAR

FLORAL FOCUS

PLANET CAKE

CAKES BY LYNETTE

ROSEMARY FORD

FLORAL FOCUS

CAKES BY SHELLY

CAKES BY CAROL

PHOTOGRAPH: SARAH BUSH PHOTOGRAPHY

EVENTISS

SCATTERCAKE

CAKES BY CAROL

TIERS OF DELIGHT

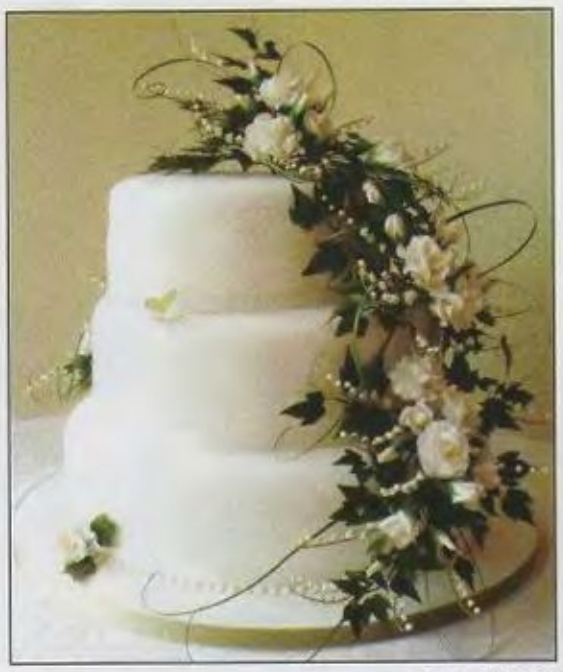
JILL FISHER - CAKE CREATIONS

SCRUMPTIOUS CAKES

CONFECTION PERFECTION

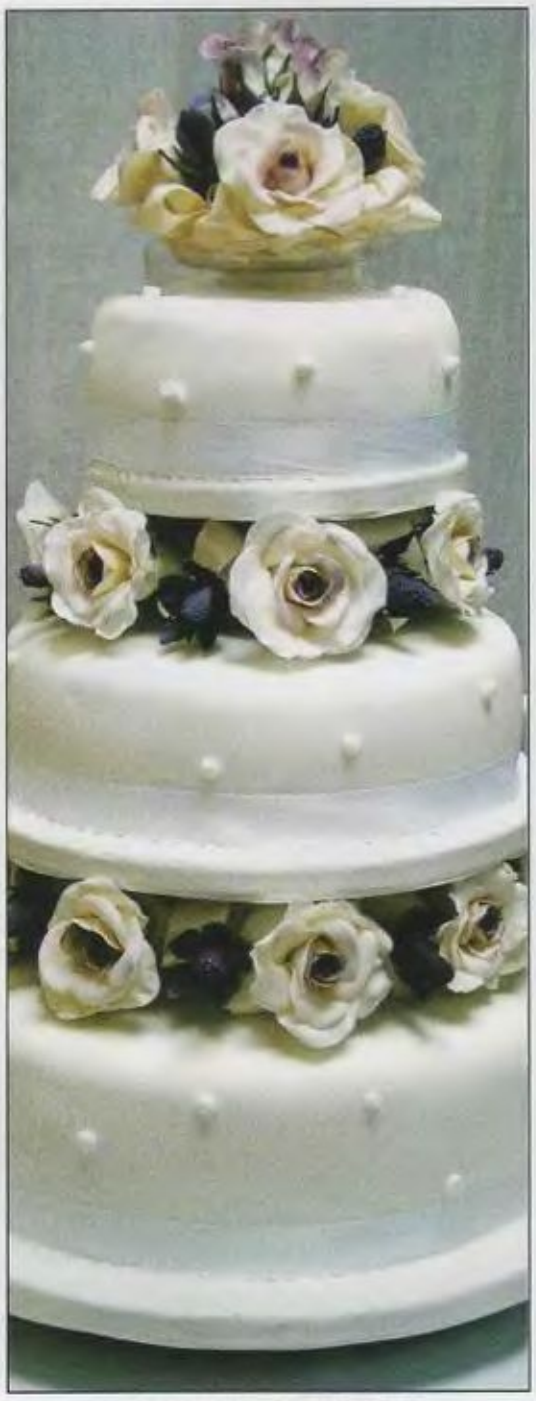
SWEET WATER BAKEHOUSE

ARTISTRY IN SUGAR



WENDY BEDFORD

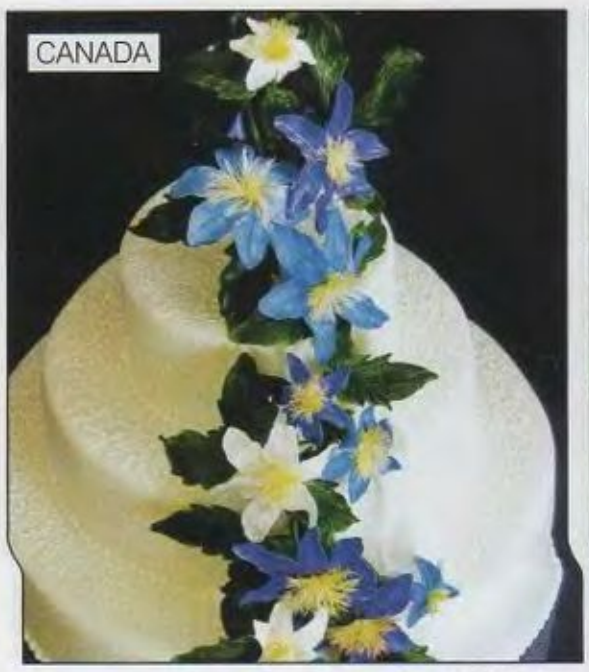
FLORAL FOCUS



SHIRLEY HOPKINS

TARA BOBART

CONTEMPORARY CAKES



SUSAN L GRIFFIN

CAKE CREATIONS BY SARAH

Crystallised Edible Flowers

flor & flor™

are now available from Squires Kitchen

Fresh flowers crystallised in sugar, perfect for wedding cake and favour decorations.

The unique crystallisation process preserves the original shape and perfumed taste of the natural flower, giving better definition and flavour than traditional crystallised flowers.

Jasmine

Violets

Deep Pink Roses

Mini Ivory Roses

Available from your local Squires Kitchen stockist

www.squires-shop.com

0845 22 55 67 1/2

(Trade enquiries welcome)

CAKES WITH CONTRAST

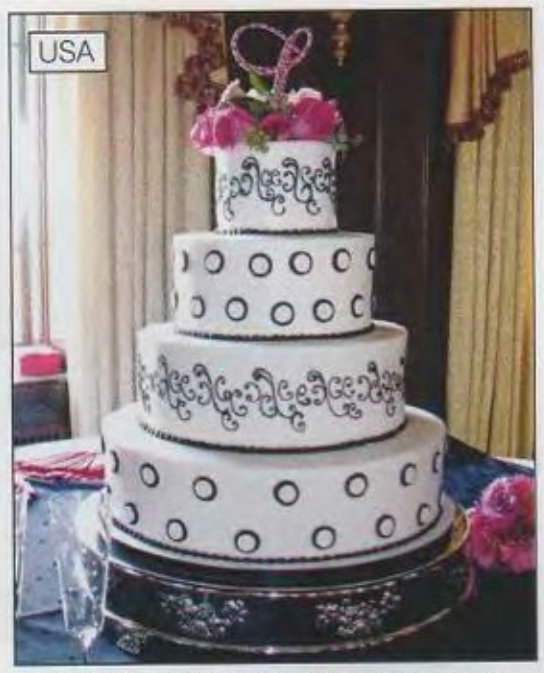
BLACK AND WHITE MAKE PERFECT PARTNERS ON THE BIG DAY

PHOTOGRAPH: TAKEN FROM GLAMOUR CAKES BY ERIC LANLARD (HAMLYN). AVAILABLE FROM WWW.SQUIRES-SHOP.COM

ERIC LANLARD

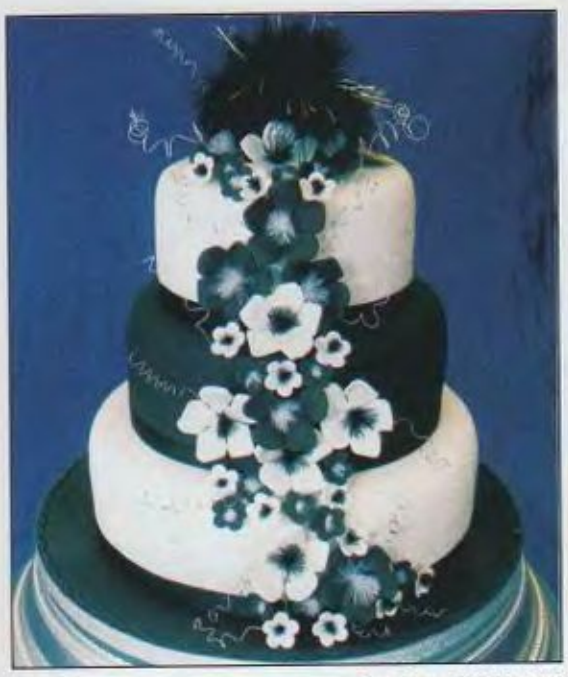
CAKES WITH CONTRAST

CAKES BY ELIZABETH FINCH



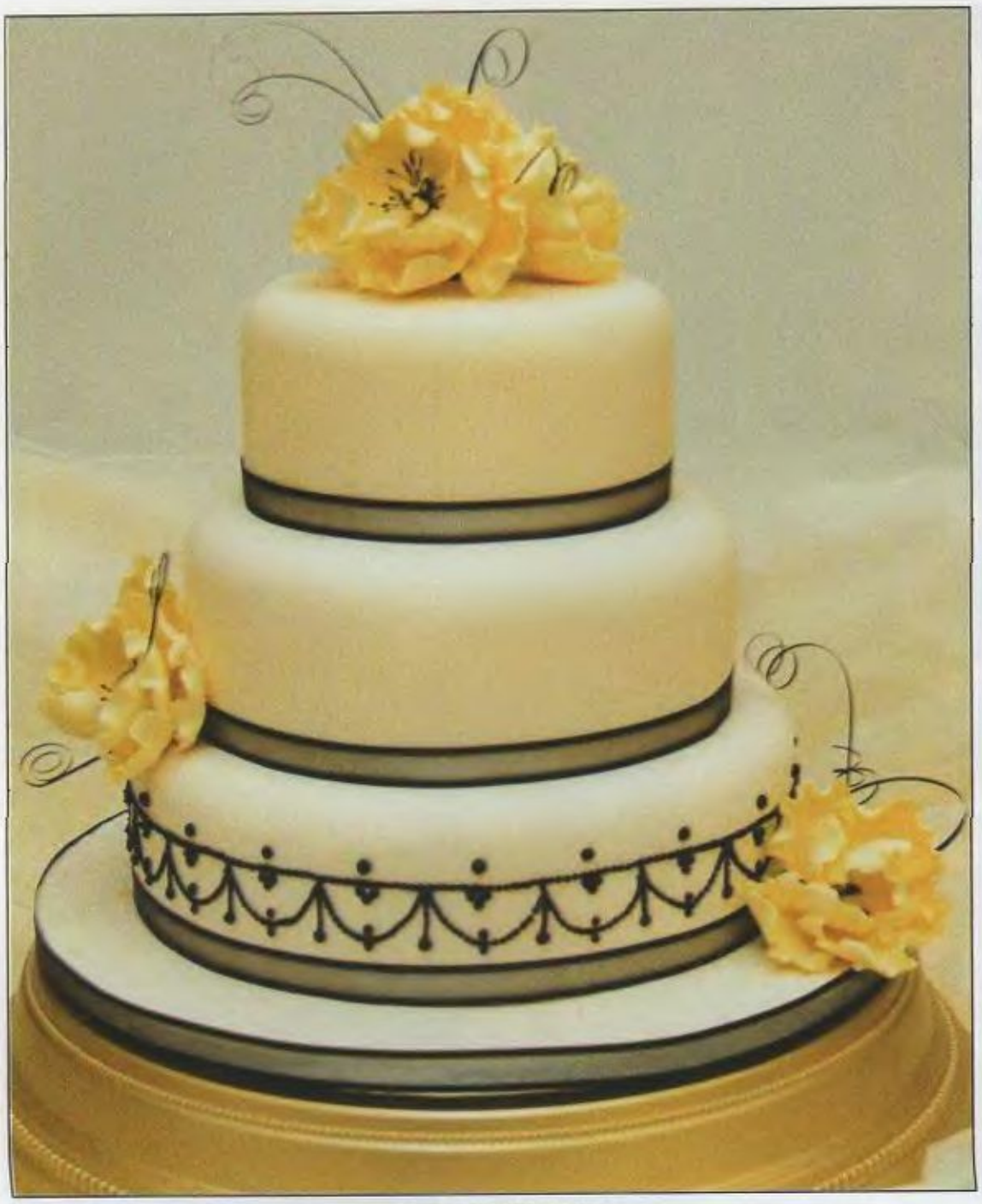
THE MAGIC CUPBOARD, INC

CAKE LOVERS



CAKE CREATIONS BY SARAH

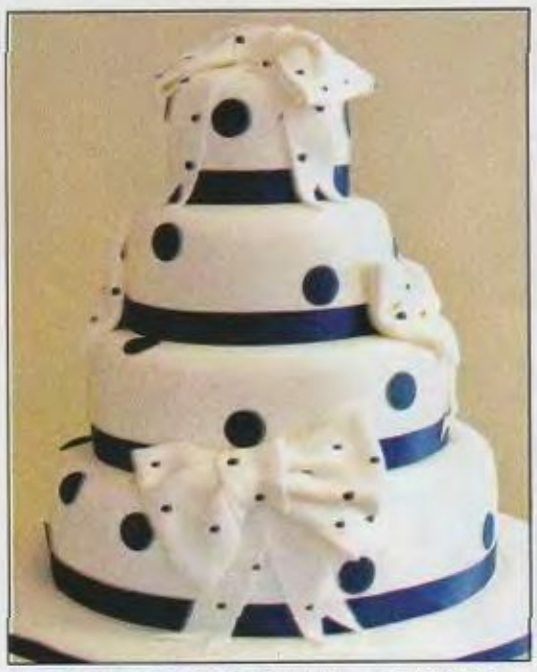
CAKESUNLIMITED.NET



AUTHENTICAKE

CAKESUNLIMITED.NET

TIERS OF DELIGHT



HAVE YOUR CAKE & EAT IT

EDINBURGH CAKES

CAKES WITH CONTRAST

EDINBURGH CAKES

CAKE LOVERS

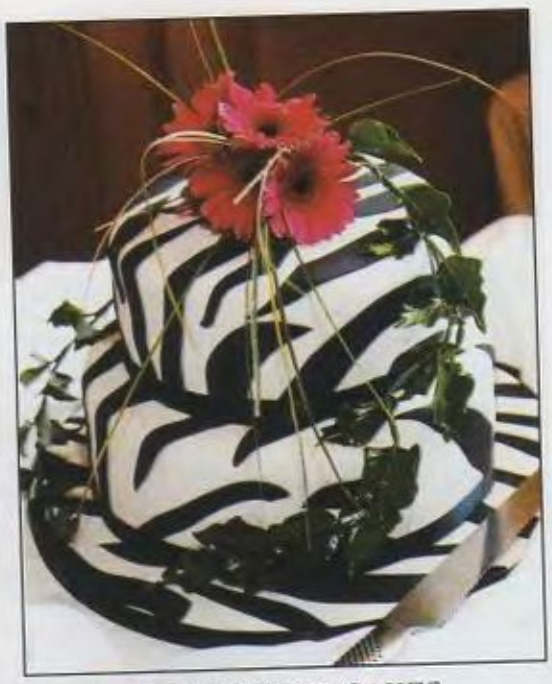
BROWN'S
HANDCRAFTED CAKES

EDINBURGH CAKES

ALLISON RATCLIFFE

CAKES WITH CONTRAST

THE BIG WEDDING CAKE COMPANY



EDINBURGH CAKES

CAKES BY COCOCHOUX

THE BIG WEDDING CAKE COMPANY

YUMMY SCRUMMY
CAKE DESIGN

CAKES WITH CONTRAST

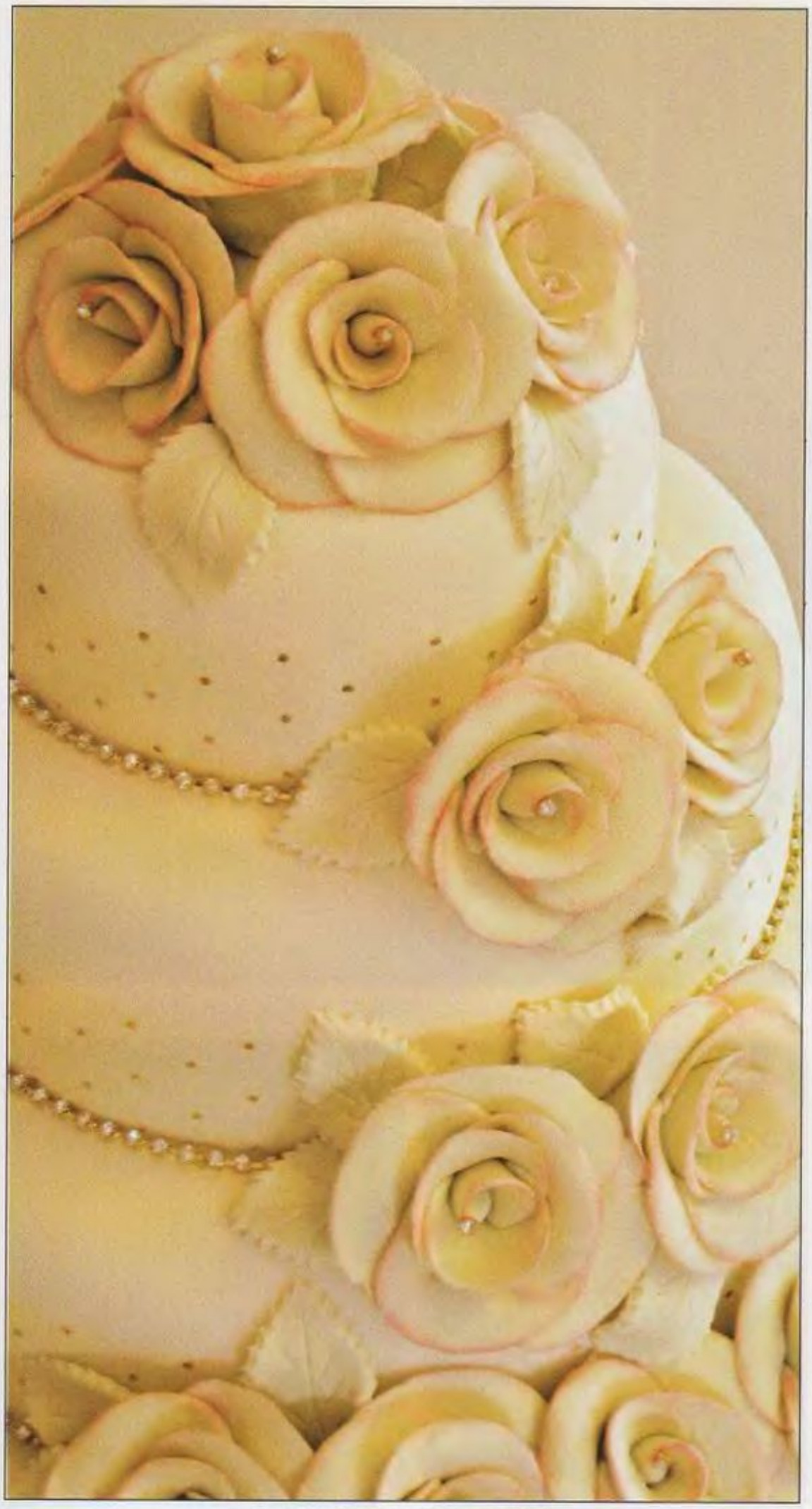
THE LITTLE BAKEHOUSE

BEJEWELLED

GEMS AND JEWELS ADD SPARKLE TO YOUR CAKE

CRÈME DE LA CRÈME

BEJEWELLED



HAVE YOUR CAKE & EAT IT

KAREN BUNYAN

CAKES TO REMEMBER

CAKE LOVERS

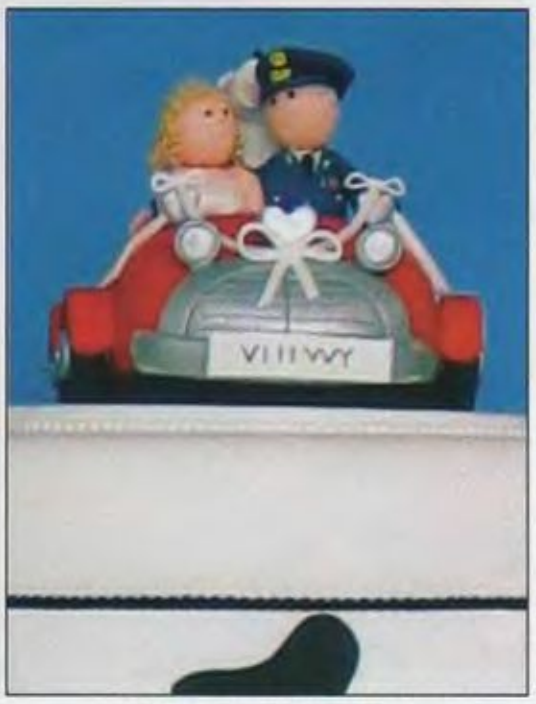
CAKES TO REMEMBER

JILL FISHER - CAKE CREATIONS

CAKE LOVERS

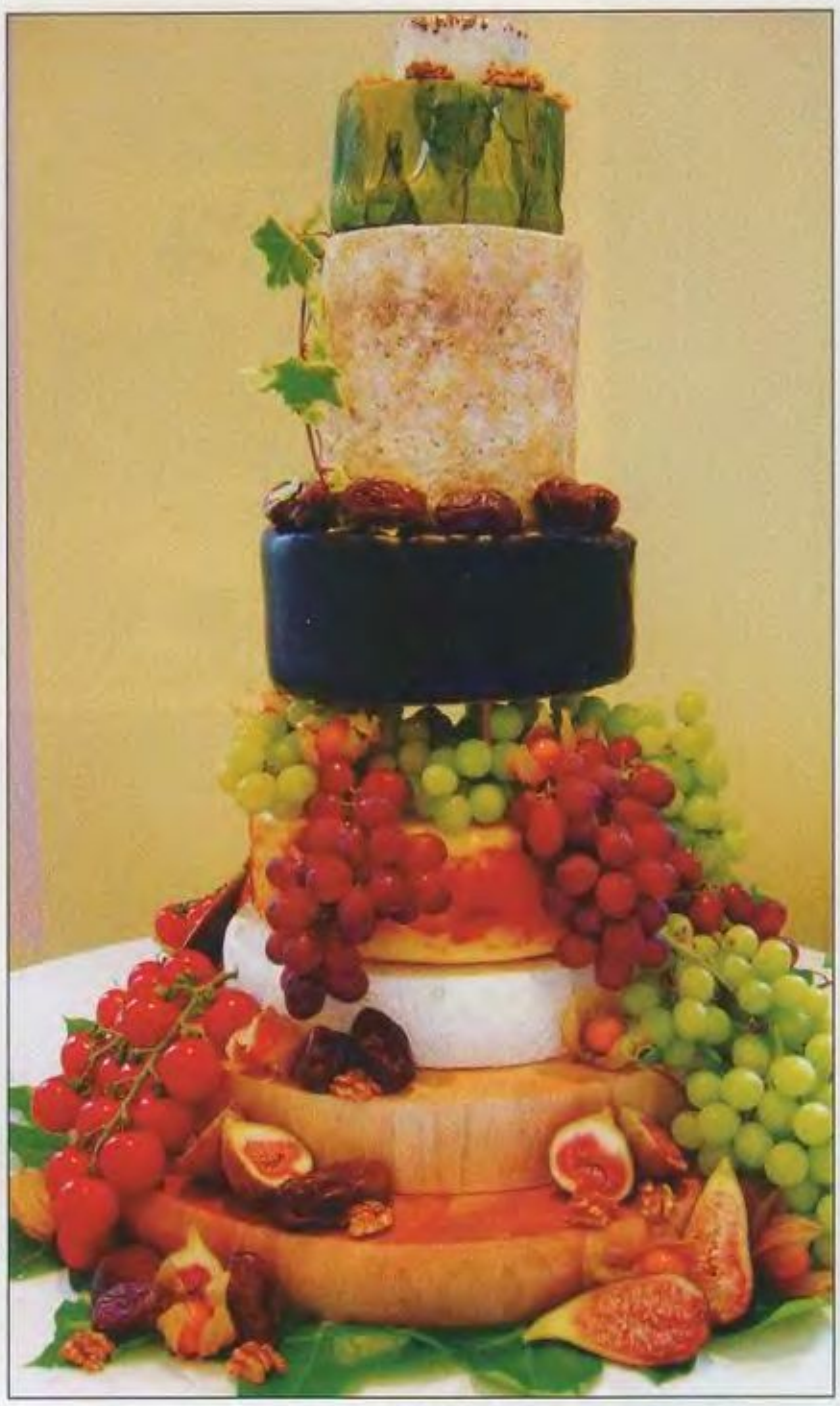
ARTISTRY IN CAKES BY FRANCES

JAN CLEMENT-MAY - TOO GOOD TO EAT CAKE COMPANY



THE CAKE FAIRY

HM CAKES



PLANET CAKE

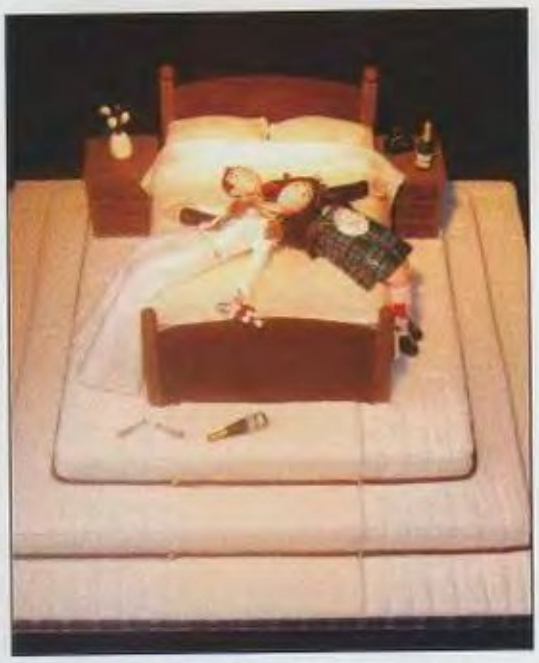
HAVE YOUR CAKE & EAT IT

PAT-A-CAKE PARTIES

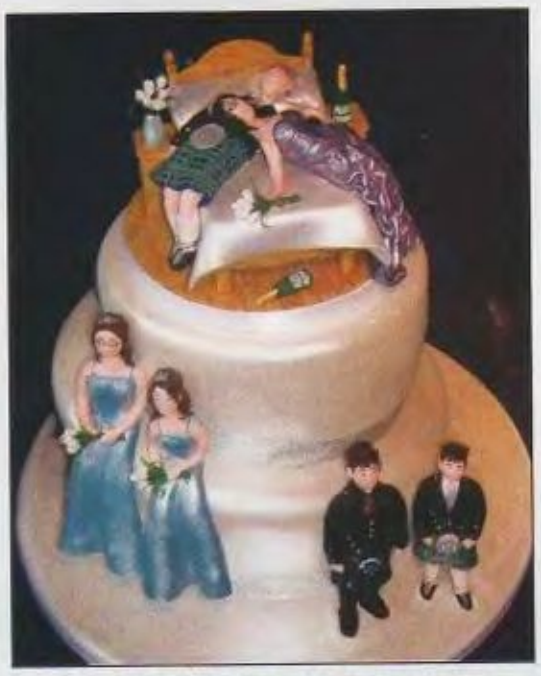
HELEN MORGAN

TIERS OF DELIGHT

KAREN BLAIR CAKES



CAKES BY FIONA BARNETT

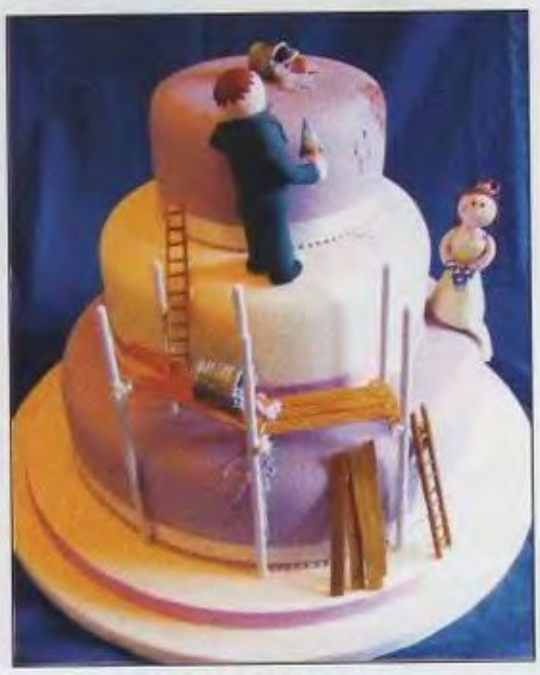


CAKES BY FIONA BARNETT

CAKES BY FIONA BARNETT

ARTISTRY IN CAKES BY FRANCES

CAKES BY FIONA BARNETT



CLAIRE'S CAKES

THE BIG WEDDING CAKE COMPANY

Familiar Faces™

from
Squires Kitchen

Personalised hand-modelled caricatures made to order

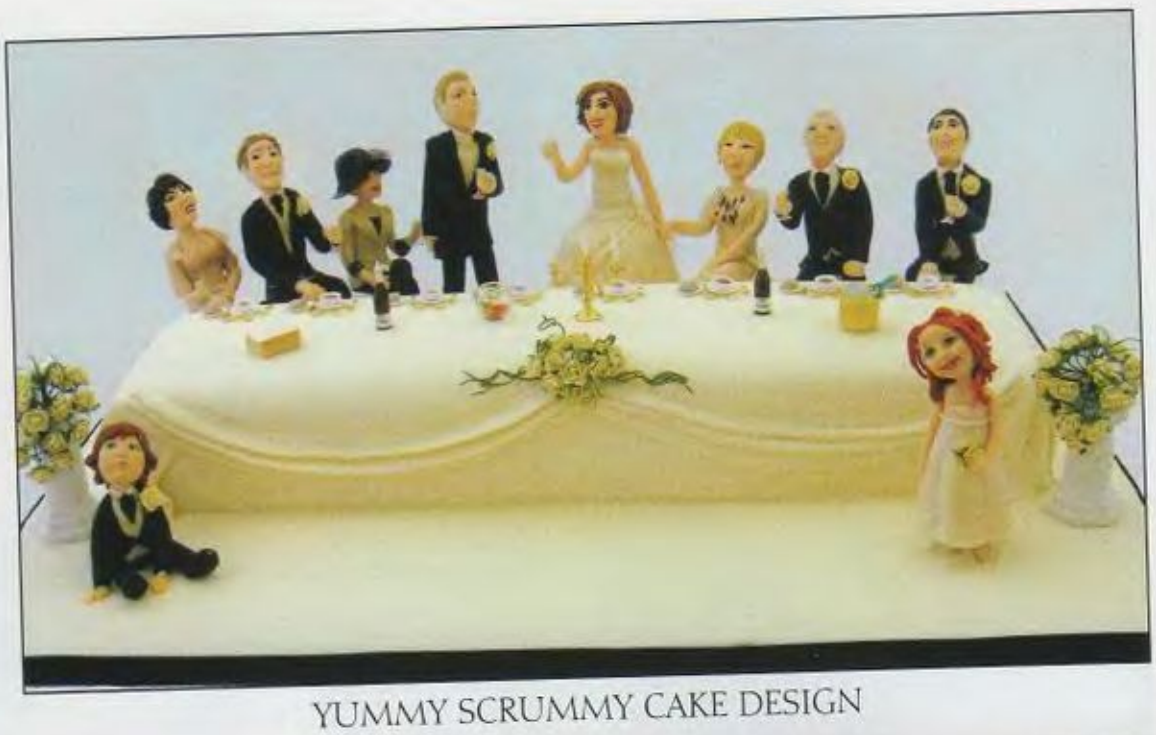
A wedding present with a difference!

Whether you're looking for an original gift for a special couple on their big day, or you want to add a personal finishing touch to your wedding cake, Familiar Faces™ models are the ideal solution!

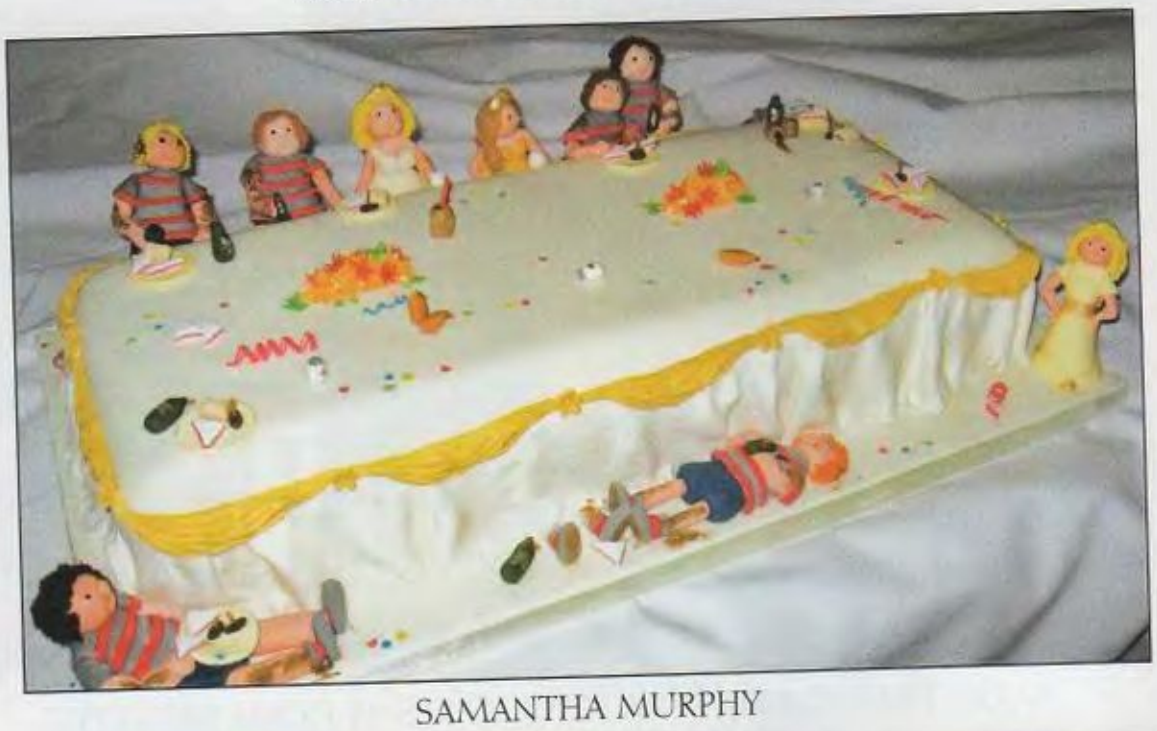
Based on photographs of the recipient, the head of each Familiar Faces™ figurine is handmade from polymer clay. The body is cast from poly-resin to the customer's specification.

Tel: 0845 22 55 67 1/2
www.squires-shop.com

DC09A010-01 Bride and Groom - Black Suit £95.00
DC09A010-02 Bride and Groom - Grey Suit £95.00



YUMMY SCRUMMY CAKE DESIGN



SAMANTHA MURPHY

YUMMY SCRUMMY CAKE DESIGN

Black & White

The contrast of black on white creates a simple but stylish effect for a contemporary wedding.

SAVE OVER £110!

Professional cost: £220

DIY cost: £108.06

ITEM	PRICE	ORDER CODE
Materials		
Squires Kitchen 15cm (6") Round Rich Fruit Cake	£8.50	ED01A001-06
Squires Kitchen 25.5cm (10") Round Rich Fruit Cake	£27.00	ED01A001-10
2 x Squires Kitchen 1kg Odense Marzipan @ £6.15 each	£12.30	SU05A001-02
2 x 1kg white sugarpaste @ £3.99 each	£7.98	SU06A001-02
Squires Kitchen 250g Black Sugar Dough	£3.95	SU03A001-11
Squires Kitchen 500g Instant Mix Royal Icing	£3.99	SU04A030-01
Squires Kitchen 25g Pot 5mm Silver Ball Dragées	£2.70	ED06A005-01
Squires Kitchen 20g Pot QFC Edible Glue	£1.85	CL02B020-01
Equipment		
33cm (13") round silver cake drum	£1.66	BD02R001-13
15cm (6") round hardboard (4mm thick)	88p	BD03R001-06
23cm (9") non-stick plastic rolling pin	£5.99	TL03A001-09
Pack of 10 x 12" plastic dowel rods	£2.25	PS03A040-02
1.1m x 15mm width double-faced black satin ribbon (for the board) @ 50p per metre	55p	RB01A145-15
1.4m x sheer black ribbon (for the cake) @ approx. 75p per metre (call 0845 22 55 671/2 to order)	£1.05	
1m x silver ribbon (for the top spray) 95p per metre	95p	
FMM set of blossom cutters	£2.60	CT01A001-01
Bone tool	£3.99	TL09J010-01
Pack of 10 small silicone piping bags	£1.55	PR03A040-10
Pack of 10 ivory feathers	£1.99	DC06A001-01
Black gem flower spray	£2.60	DC05A090-02
12 black flowers with diamanté	£8.99	DC05A080-02
Packet of 26-gauge white floral wire	£1.65	FA03A010-26
Roll of white floral tape	£2.10	FA02A001-05
Posy pick	99p	FA04A110-02

Method

Cakes

1 Use a pastry brush to dampen the cake drum with cooled, boiled water. Cover the cake drum with white sugarpaste and cut out the centre where the cake will sit. Leave to firm.

2 Place the 15cm (6") fruit cake on the hardboard. Brush both cakes with apricot glaze, cover with SK Marzipan and trim neatly at the base. Leave to firm overnight.

3 Brush the cakes with clear alcohol and cover with white sugarpaste. Place the larger cake on the covered cake drum.

4 Push three dowel rods into the base tier, mark level with the top of the sugarpaste, twist out and cut to size. Re-insert into the cake.

5 Spread a little royal icing in the centre of the base cake and position the smaller cake (complete with hardboard) on top in the centre. The dowels in the base tier should support the top tier.

6 Use a non-toxic glue stick to attach the black satin ribbon around the board with the join at the back.

7 Wrap the sheer black ribbon around the cakes, securing at the back with a spot of royal icing.

Flowers

1 Rub a little white vegetable fat onto a non-stick board or surface. Take some SK Black Sugar Dough, knead well and roll out on the greased surface to prevent sticking.

TOP TIP

Seal the Sugar Dough in a polythene bag while you're not using it to prevent the paste from drying out.

2 Cut out several blossom shapes for the cake sides. Cover well with polythene to prevent them from drying out when not in use. Push a bone tool into the centre of each flower to make a cupped shape.

3 Use a piped dot of royal icing to attach an SK 5mm Silver Ball Dragée in the centre of each flower.

4 Place the flowers around the sides and top of the cakes, securing with SK Edible Glue.

Top Arrangement

1 Insert the posy pick into the centre of the top tier.

2 Cut out a large blossom shape from SK Black Sugar Dough and place over the posy pick. Push the bone tool through the paste and into the pick to open the top.

3 Bind the feathers together one at a time with white floral tape, keeping the tape at the same level.

4 Loop the silver ribbon and tape it onto a 26-gauge white floral wire. Tidy the end with white floral tape. Make three and tape them into the arrangement.

5 Tape the black gem flower spray and the black flowers with diamanté into the arrangement.

6 Cut the ends of the arrangement to tidy it and bind with tape to finish. Insert into the posy pick.

Make sure the posy pick and arrangement are safely removed before the cake is cut.

Hearts & Gold

If you'd like to trim the round fruit cakes into ovals for a more unusual shape (as pictured), oval cake drums and hardboards are also available from Squires Kitchen.

SAVE OVER £100!

Professional cost: £230

DIY cost: £121.50

ITEM	PRICE	ORDER CODE
Materials		
Squires Kitchen 25.5cm (8") Round Rich Fruit Cake	£16.50	ED01A001-08
Squires Kitchen 30.5cm (12") Round Rich Fruit Cake	£38.50	ED01A001-12
Squires Kitchen 2.5kg Marzipan	£14.50	SU05A010-01
2.5kg white sugarpaste	£10.45	SU06A001-03
Squires Kitchen 250g Red Sugar Dough	£3.95	SU03A001-09
Squires Kitchen 20g Pot QFC Edible Glue	£1.85	CL02B020-01
Squires Kitchen 500g Instant Mix Royal Icing	£3.99	SU04A030-01
Squires Kitchen Quality Food Colour (QFC) Gold Dust 7.5g	£1.95	CL02A040-01
Equipment		
38cm (15") round silver cake drum	£2.05	BD02R001-15
23cm (9") round hardboard (4mm thick)	83p	BD03R001-08
23cm (9") non-stick plastic rolling pin	£5.99	TL03A001-09
Pack of 10 x 12" plastic dowel rods	£2.25	PS03A040-02
1.3m x 15mm width red double-faced satin ribbon (for the board) @ 50p per metre	65p	RB01A050-15
2m x gold ribbon (for the cake) @ approx. 75p per metre (call 0845 22 55 671/2 to order)	£1.50	
Ruby Diamantés on Gold Wire	£2.99	DC05A010-04
FMM set of three heart cutters	£3.15	CT01A205-01
Claydough Bride	£5.20	(Various)
Claydough Groom	£5.20	(Various)

Method

Cakes

1 1 Use a pastry brush to dampen the cake drum with cooled, boiled water. Cover the cake drum with white sugarpaste and cut out the centre where the cake will sit. Leave to firm.

2 Trim the round fruit cakes to make ovals if desired. Place the 25.5cm (8") and 15cm (6") fruit cakes onto hardboards of the same shape and size. Brush both cakes with apricot glaze, cover with SK Marzipan and trim neatly at the base. Leave to firm overnight.

3 Brush the cakes with clear alcohol and cover with white sugarpaste. Place the larger cake on the covered cake drum.

4 Push three dowel rods into the base tier, mark level with the top of the sugarpaste, twist out and cut to size. Re-insert into the cake.

5 Spread a little royal icing in the centre of the base cake and position the smaller cake on top in the centre.

6 Use a non-toxic glue stick to attach the red satin ribbon around the board with the join at the back.

7 Wrap the gold ribbon around the base cake, tie in a bow at the front and add the ruby diamantés to the bow (make sure these are attached to the ribbon and not stuck to the cake).

8 Wrap the gold ribbon around the top tier, securing at the back with a spot of royal icing.

TOP TIP

If you'd like to reflect the romantic theme in the form of the cake, then heart-shaped fruit cakes and boards are available from Squires Kitchen.

Hearts

1 Rub some white vegetable fat onto a non-stick board or surface. Take some SK Red Sugar Dough, knead well and roll out on the greased surface, turning over and back again so that there is a very thin layer of fat on both sides (this will help the gold dust stick to the hearts).

2 Cut out the hearts for the cake sides and top. Cover well with a polythene bag when not in use to stop them drying out. Brush gold dust onto the left side of each heart while the paste is still soft.

3 Place the hearts around the sides and top of the cakes, securing with SK Edible Glue.

Bride and Groom

Secure the bride and groom figurines to the front of the top tier cake with a little firm royal icing.

Elegant Orchids

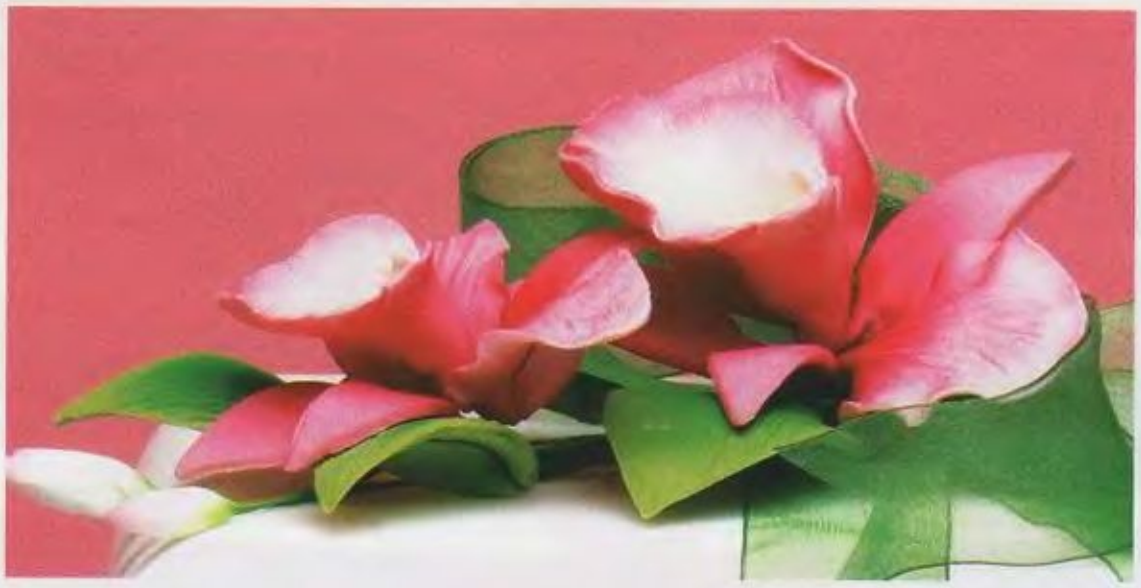
The pillars in this more traditional wedding cake design add a touch of elegance.

SAVE OVER £130!

Professional cost: £240

DIY cost: £109.18

ITEM	PRICE	ORDER CODE
Materials		
Squires Kitchen 15cm (6") Square Rich Fruit Cake	£12.50	ED01A010-06
Squires Kitchen 25.5cm (10") Square Rich Fruit Cake	£33.99	ED01A010-10
Squires Kitchen 2.5kg Marzipan	£14.50	SU05A010-01
2.5kg white sugarpaste	£10.45	SU06A001-03
Squires Kitchen 500g Instant Mix Royal Icing	£3.99	SU04A030-01
3 x pink orchid ready-made sugar flower sprays @ £5.99 each	£17.97	ED03A043-01
Equipment		
23cm (9") square silver cake drum	£1.97	BD02S001-09
33cm (13") square silver cake drum	£1.66	BD02S001-13
Pack of 10 30.5cm (12") plastic dowel rods	£2.25	PS03A040-02
Pack of 4 18cm (7") Grecian white plastic pillars	£6.99	PS03A010-07
2.3m x 15mm width bridal white double-faced satin ribbon (for the drums) @ 50p per metre	£1.15	RB01A140-15
2.7m pale green sheer ribbon (for the cakes) @ approx. 65p per metre (call 0845 22 55 671/2 to order)	£1.76	



Method

Cakes

1 Dampen the two cake drums with cooled, boiled water using a pastry brush. Cover both cake drums with white sugarpaste and cut out the centre where the cakes will sit. Leave to firm.

2 Brush the cakes with apricot glaze, cover them with SK Marzipan and trim neatly round the base. Leave to firm overnight.

3 Brush the cakes with clear alcohol and cover with white sugarpaste. Place the cakes on the covered drums.

4 Use a non-toxic glue stick to attach the white satin ribbon around the board with the join at the back.

5 Wrap the sheer green ribbon around the cakes, securing at the back with a spot of royal icing. Reserve the remaining ribbon for the top tier arrangement.

Pillars

1 Mark the pillar positions on the base cake with the tip of a sharp knife, making sure they are in the right place to support the top tier.

2 Insert the dowel rods all the way into the cake. Place the hollow pillars over the dowels and mark each dowel 1 or 2mm above the top of the pillar. Remove the pillars and twist out the dowels. Cut the dowels to the required length and re-insert into the cake.

3 Place the pillars over the dowels, ensuring they are facing the same way. Position the top tier on the pillars.

Flowers

1 Tie the remaining sheer green ribbon in a bow onto one of the sprays, allowing enough length to flow over the top tier.

2 Place the orchid spray with ribbon on the top tier and position the other two sprays in between the pillars on the base cake.

Flowers

1 Tie the remaining sheer green ribbon in a bow onto one of the sprays, allowing enough length to flow over the top tier.

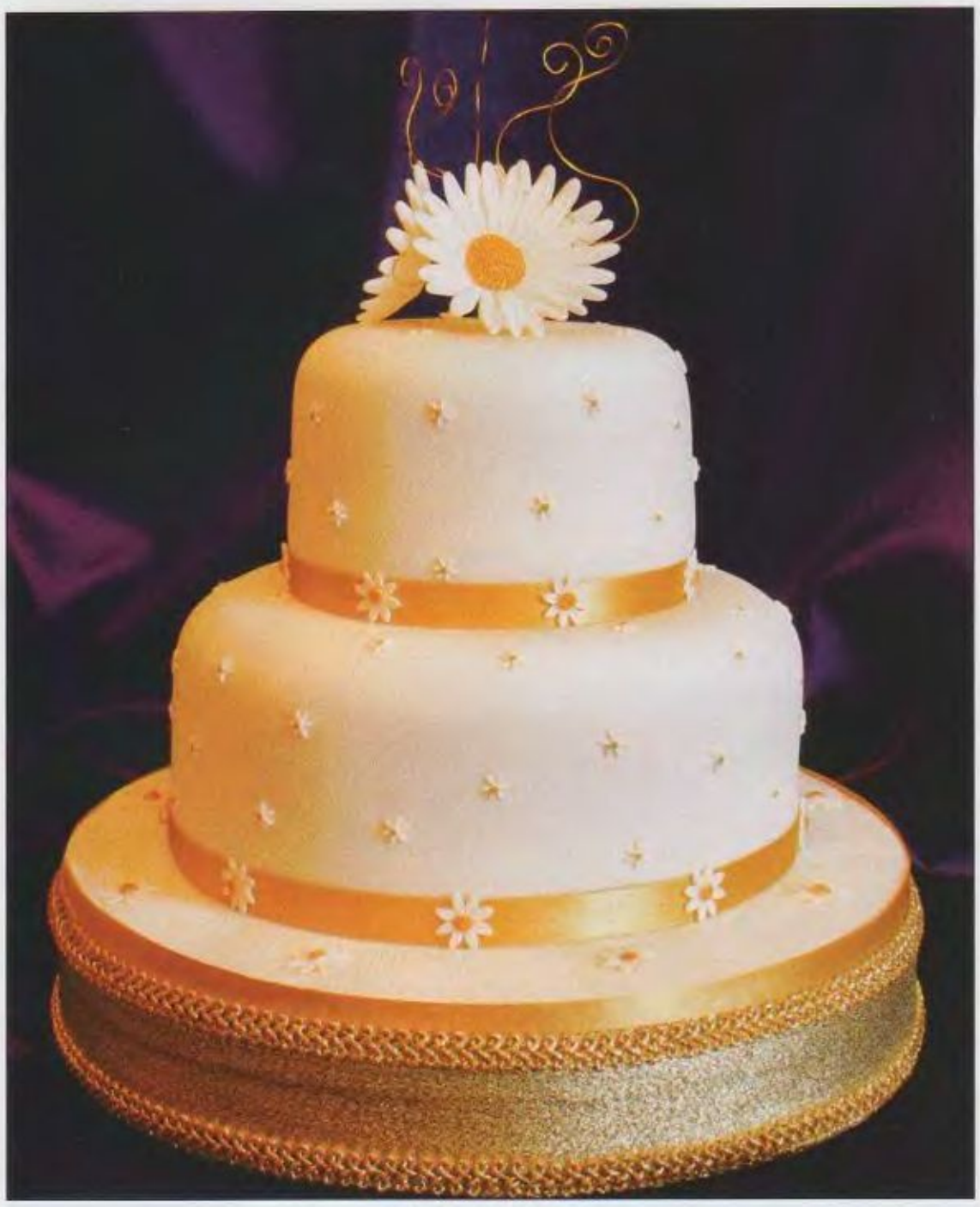
2 Place the orchid spray with ribbon on the top tier and position the other two sprays in between the pillars on the base cake.

SIDE DESIGNS

DECORATIVE SIDES ADD AN ATTRACTIVE FINISHING TOUCH

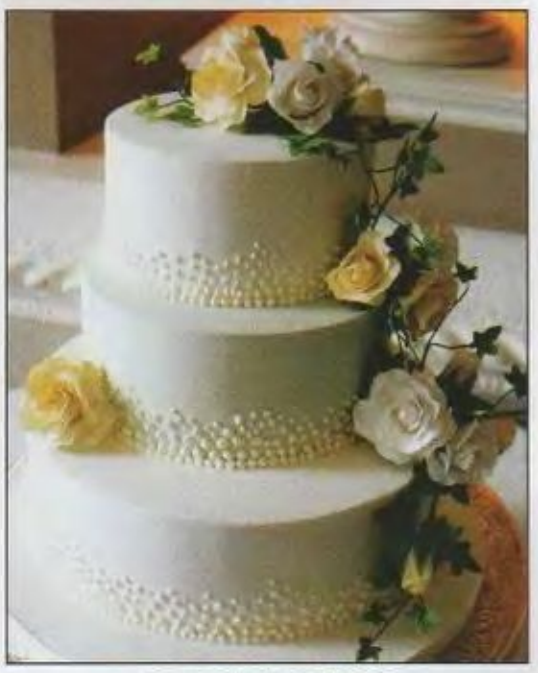
SWEET WATER BAKEHOUSE

SIDE DESIGNS



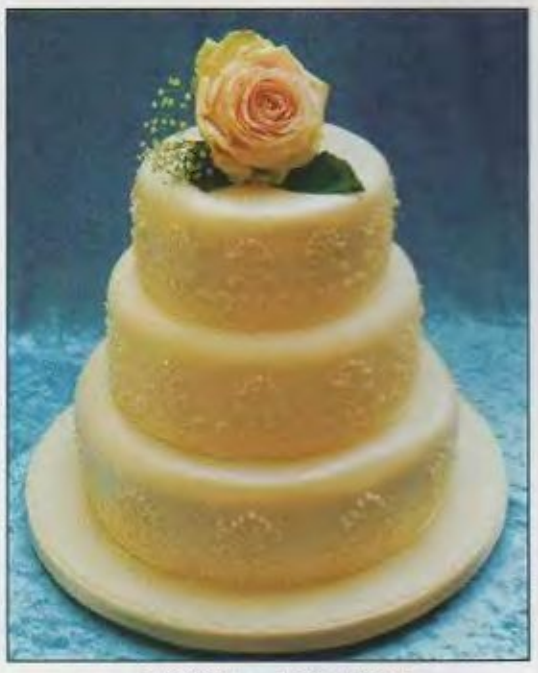
SCATTERCAKE

CAKES BY CAROL



ELEGANT TIERS

YUMMY SCRUMMY CAKE DESIGN

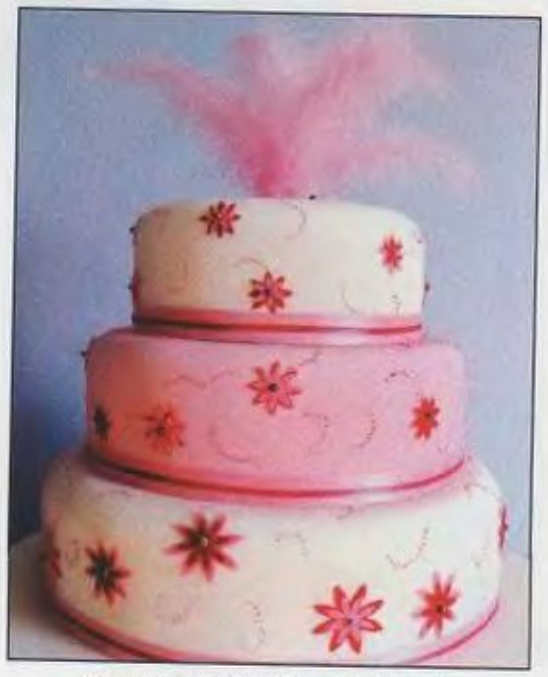


CAKES & DRAPES

SIDE DESIGNS

AMELY'S CAKE ART

CAKE CREATE



SHARON LORD CAKES

DESIGNER CAKES BY SANDRA

CAKES BY COCOCHOUX

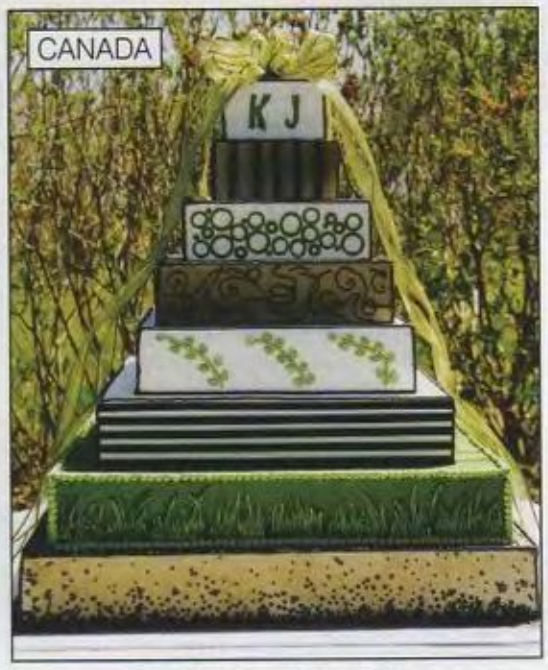
SIDE DESIGNS

THE BIG WEDDING CAKE COMPANY

AUTHENTICAKE

SUGAR LILY CAKES

CAKES BY FIONA BARNETT



SUSAN L GRIFFIN

HYANG SOON LEE, BROOKLANDS COLLEGE

SCATTERCAKE

Lily of the Valley WEDDING CAKE

BY MAKIKO SEARLE
www.makiscakes.com

This sophisticated and elegant wedding cake is decorated using very basic sugar flower techniques and piping work, ideal if you are new to cake decorating.

Materials

10cm, 15cm, 20.5cm, 25.5cm (4", 6", 8", 10") round fruit cakes
5kg (11lb) Squires Kitchen SK Marzipan
5kg (11lb) sugarpaste: ivory
3 x 200g (7oz) packs Squires Kitchen SK Florist Paste (SFP): White
500g (1lb 1¾oz) Squires Kitchen Instant Mix Royal Icing
Squires Kitchen Professional Paste Food Colour: Holly/Ivy
SK Edible Glue
Apricot glaze
White vegetable fat
Clear alcohol

Equipment

10cm, 15cm, 20.5cm, 25.5cm, 35.5cm (4", 6", 8", 10", 14") round cake drums
Non-stick board
Large non-stick rolling pin
Smoother
Sharp knife
Pastry brush
Plastic cake dowels
Turntable
Piping bags
Small palette knife
SK Paintbrush: no. 2 or 4 (for glue)
Mini blossom cutters: set of 3 (FMM)
Ball tool
30-gauge floristry wire: white
Floristry tape: white
Piping bags
Piping nozzle: no. 2
Cutting wheel
6 flower picks
15mm-width ribbon: white
Non-toxic glue stick

METHOD

Covering the Cakes and Boards

1. Place each fruit cake on a cake drum of the same size. Brush the cakes with apricot glaze, roll out the SK Marzipan on a non-stick board dusted with icing sugar and cover the cakes with marzipan. Use a smoother to achieve a smooth, level surface, trim neatly around the base with a sharp knife and leave to dry.

2. Dust a non-stick board with icing sugar, roll out the ivory-coloured sugarpaste and cover the 10cm, 15cm and 20.5cm (4", 6" and 8") cakes one at a time. Brush the surface of each cake with clear alcohol just before covering with sugarpaste to make the surface tacky and help the sugarpaste stick.

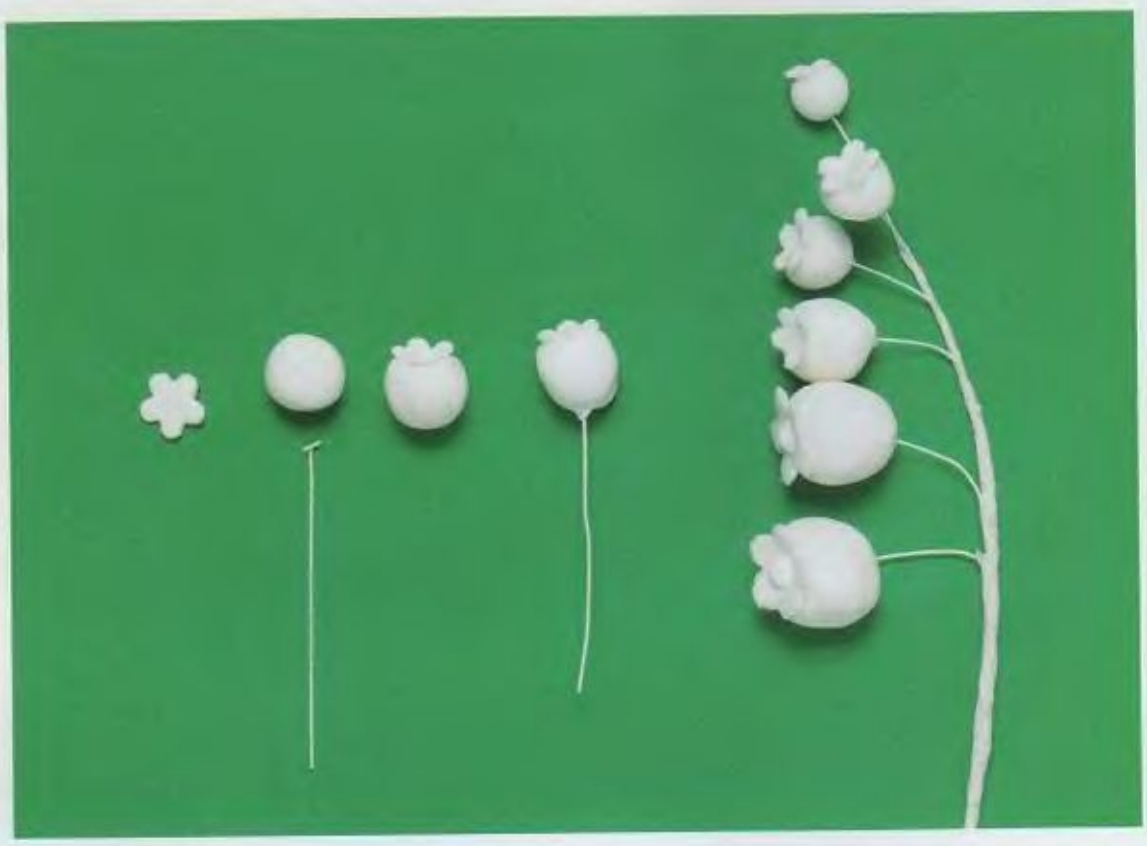
3. Attach the 25.5cm (10") cake and drum to the (14") cake drum using a small amount of royal icing. Roll out the remaining sugarpaste and cover the 25.5cm (10") cake and cake drum. Use the trimmings to cover the base board, dampening the board first with a little cooled, boiled water to help the sugarpaste stick. Trim neatly and allow to dry.

4. You will need to dowel the lower three tiers to ensure the cake is well supported when assembled. To do this, insert three or four dowelling rods into each cake, keeping them evenly spaced. Mark the dowels level with the sugarpaste covering, remove and cut to size. Carefully re-insert the dowels so that they sit level with the sugarpaste. Stack the cakes on top of each other.

5. Attach white ribbon around the base of each cake and secure the join at the back with a little royal icing or SK Edible Glue. Trim the base board in the same way using a non-toxic glue stick (make sure the glue does not come into contact with the sugarpaste covering).

Lily of the Valley

1. Knead some SK White SFP and roll several small round ball shapes in four or five different sizes.
2. Roll out some SK White SFP on a non-stick board greased with white vegetable fat and cut out several blossom shapes using a miniature cutter. Place a flower shape onto a ball and then press together with the ball tool.
3. Cut a length of white floristry wire into four and make a hook at one end of each piece.
4. Insert a wire through each flower and pull through until the hook is embedded in the centre.
5. Repeat steps 1 to 4 to make approximately 110 to 140 flowers in various sizes. Leave to dry.
6. To make a single stem, you will need between six and eight flowers in various sizes. Starting with the smallest flower at the top, tape down the wire with white floristry tape. Continue taping down the wire, adding



larger flowers one at a time, as shown.

7. Repeat the method above to make 12 stems for the bottom tier and six for the second tier.

Piped Flowers

1. Mix up the SK Instant Mix Royal Icing following the instructions on the pack. Place a no. 2 piping nozzle into a piping bag and half-fill with royal icing. Starting at the top, pipe the stem shapes randomly onto the sides of the top and third tiers.
2. Repeat step 1 on the second and bottom tiers, but this time pipe the stems from the bottom of the cakes and up the sides.
3. Using the same royal icing, add dots onto each stem to resemble the Lily of the Valley flowers. Allow to dry.

Assembling the Flowers

1. Fill the six flower picks with the sugarpaste trimmings and insert the picks evenly around the base of the 15cm (6") cake. Insert one stem of flowers into each pick.
2. Add a little SK Holly/Ivy Professional Paste Food Colour to some SK White SFP to make a pale green. Repeat with another one or two pieces of SFP to make two or three different shades of green.
3. Roll out the green-coloured paste on a non-stick board and cut out a leaf shape freehand using a cutting wheel or sharp knife. Repeat with the different shades of green and with SK White SFP.
4. Using SK Edible Glue, stick two or three leaves around the stem to hide the flower pick. Repeat for all the stems around the cake.
5. For the bottom tier, push the stems into the covering on the cake board and use the leaves to support the flowers.

Making the Bow

1. Mix the leftover green SFP from the leaves and sugarpaste trimmings together (there should be roughly equal quantities of each).
2. Roll out paste on the non-stick board and cut out into 4cm (1½") wide strips with a small palette knife. Form a bow on top of the cake (you may find it easier to do this in four pieces), stick together with SK Edible Glue and use pieces of kitchen roll to support the shape until dry.
3. Pipe rows of small dots around the edge of the bow using white royal icing in a piping bag with a no. 2 nozzle.

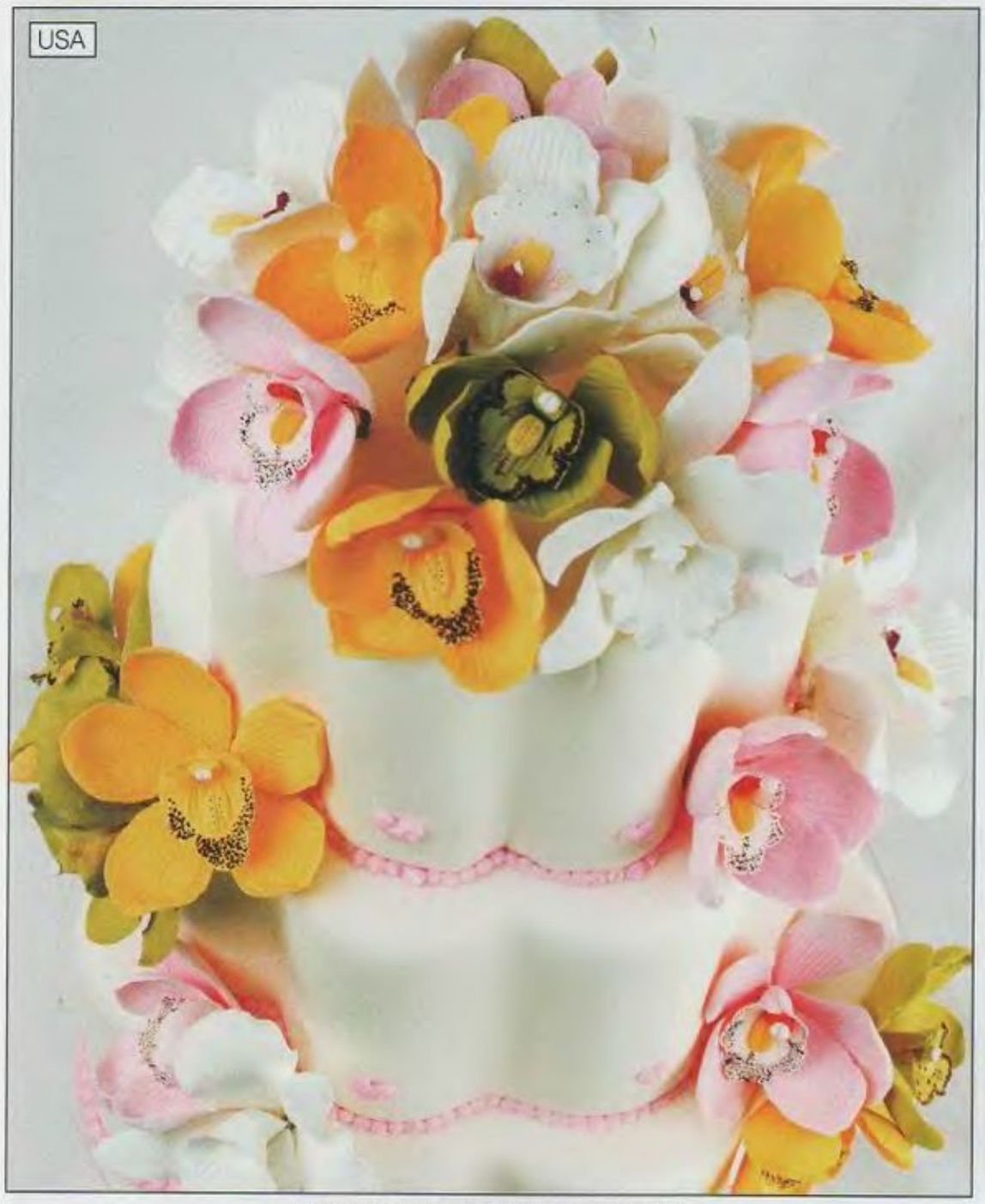
Note: Make sure that the inedible items – including the flower picks, flowers and dowelling rods – are safely removed before the cake is served.

COLOURFUL CREATIONS

BRIGHT AND BEAUTIFUL CAKE DESIGNS

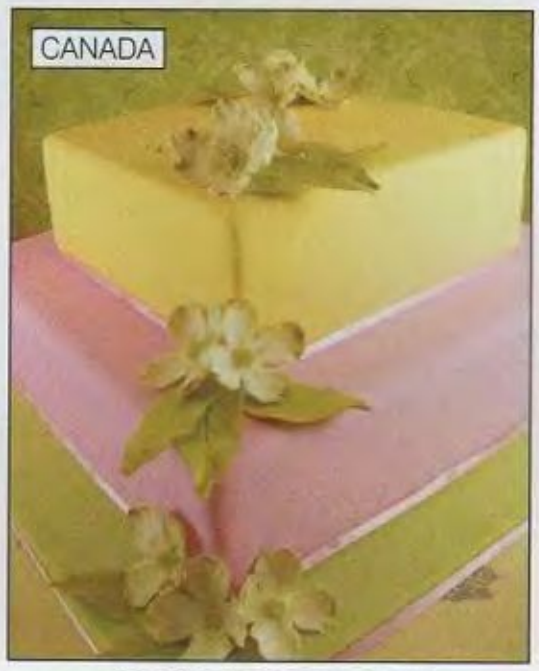
HAVE YOUR CAKE & EAT IT

COLOURFUL CREATIONS



CELEBRATION GENERATION

HAVE YOUR CAKE & EAT IT



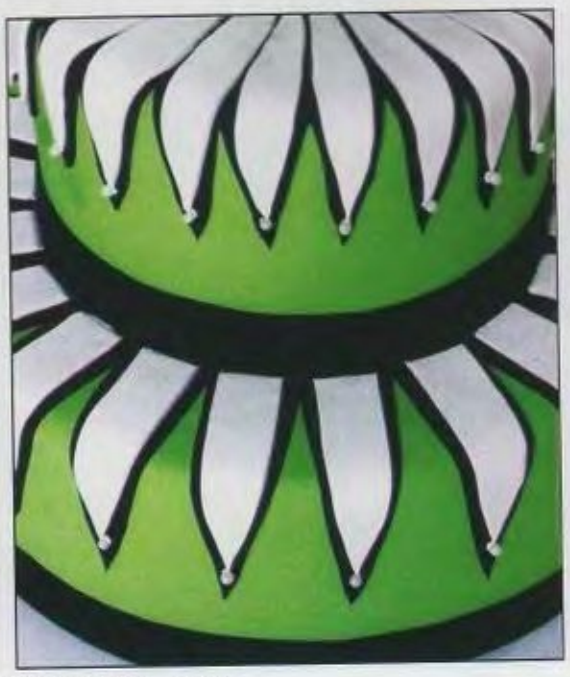
QUEENE OF TARTES

HAVE YOUR CAKE & EAT IT

CAKES BY SHELLY

CONTEMPORARY CAKES

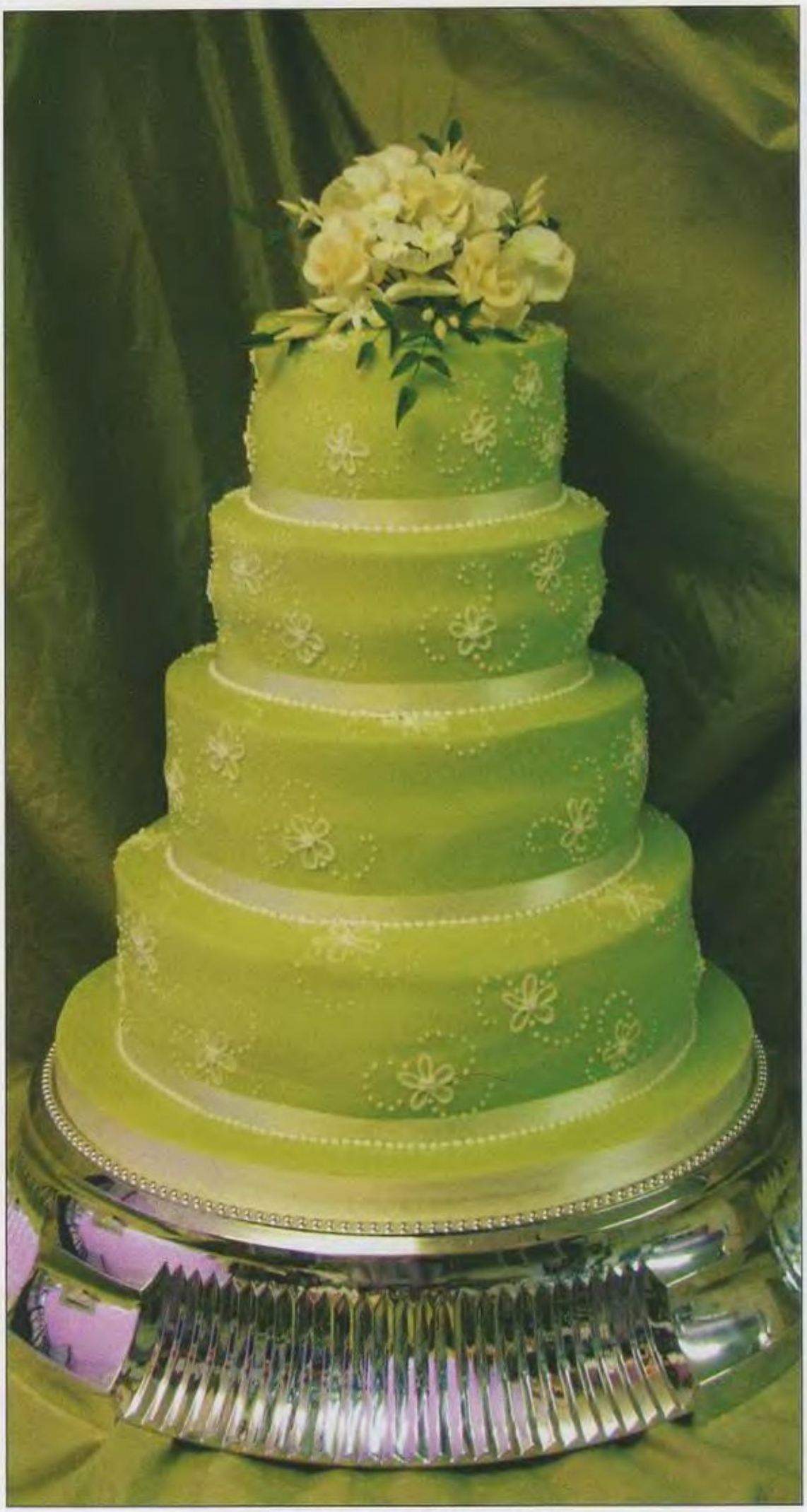
CAKE LOVERS



THE MAGIC CUPBOARD, INC

CAKES BY CAROL

COLOURFUL CREATIONS



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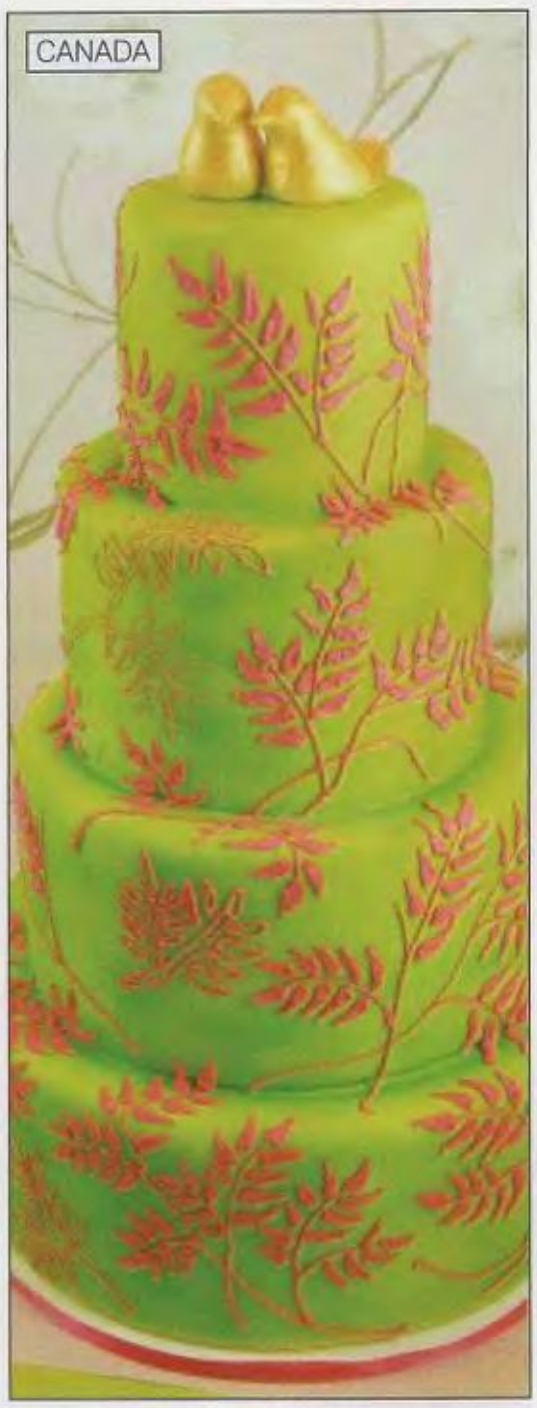
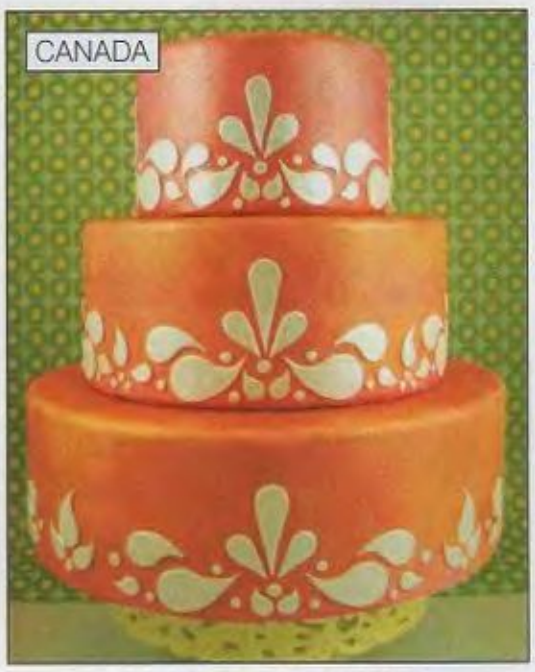


QUEENE OF TARTES



QUEENE OF TARTES

CAKE CREATIONS BY SARAH

QUEENE OF TARTES

TIERS OF DELIGHT

CAKE CREATIONS BY SARAH

CAKES & DRAPES

CAKES BY ELIZABETH FINCH

COLOURFUL CREATIONS

SWEET WATER BAKEHOUSE

THE CAKE FAIRY

PAT-A-CAKE PARTIES

THE LITTLE BAKEHOUSE

CLASSIC CAKES

TRADITIONAL TIERS WITH FLORAL MOTIFS

SPECIAL DAY CAKES

CLASSIC CAKES

SHIRLEY HOPKINS

CAKES TO REMEMBER

CAKES TO REMEMBER

TIERS OF DELIGHT

SWEET SUCCESS

LESLEY GAGEN

CLASSIC CAKES

ARTISTRY IN CAKES BY FRANCES

CAKESUNLIMITED.NET

SAMANTHA MURPHY

CLAIRE'S CAKES

HM CAKES

TAYLOR MADE CAKES

ARTISTRY IN SUGAR

CAKES BY COCOCHOUX

SUGAR LILY CAKES

CUTTING THE CAKE

REAL LIFE COUPLES ON THEIR BIG DAY

JONATHAN MCKALE & LAURA WEBB
04.04.08
CAKE BY JW MCKALE

DOMINIQ & LISA STASI
31.05.08
CAKE BY EVENTISS

FRANK & AMY ANDREAS
25.05.08
CAKE BY CAKES & DRAPES

JEFFREY G PIZZEY & KAELYN D JOHNSON
31.05.08
CAKE BY SUSAN L GRIFFIN

JAMES & NICHOLA TEVENDALE
07.06.08
CAKE BY CAKES BY EMMA

NEIL & FIONA BAKER
25.04.08
SUGAR FLOWERS ON THE CAKE BY JAN CLEMENT-MAY

EMMA & GREG TAYLOR
21.07.08
CAKE BY TAYLOR MADE CAKES

JAMES & SAM COOTE
01.08.08
CAKE BY THE CAKE WORKSHOP

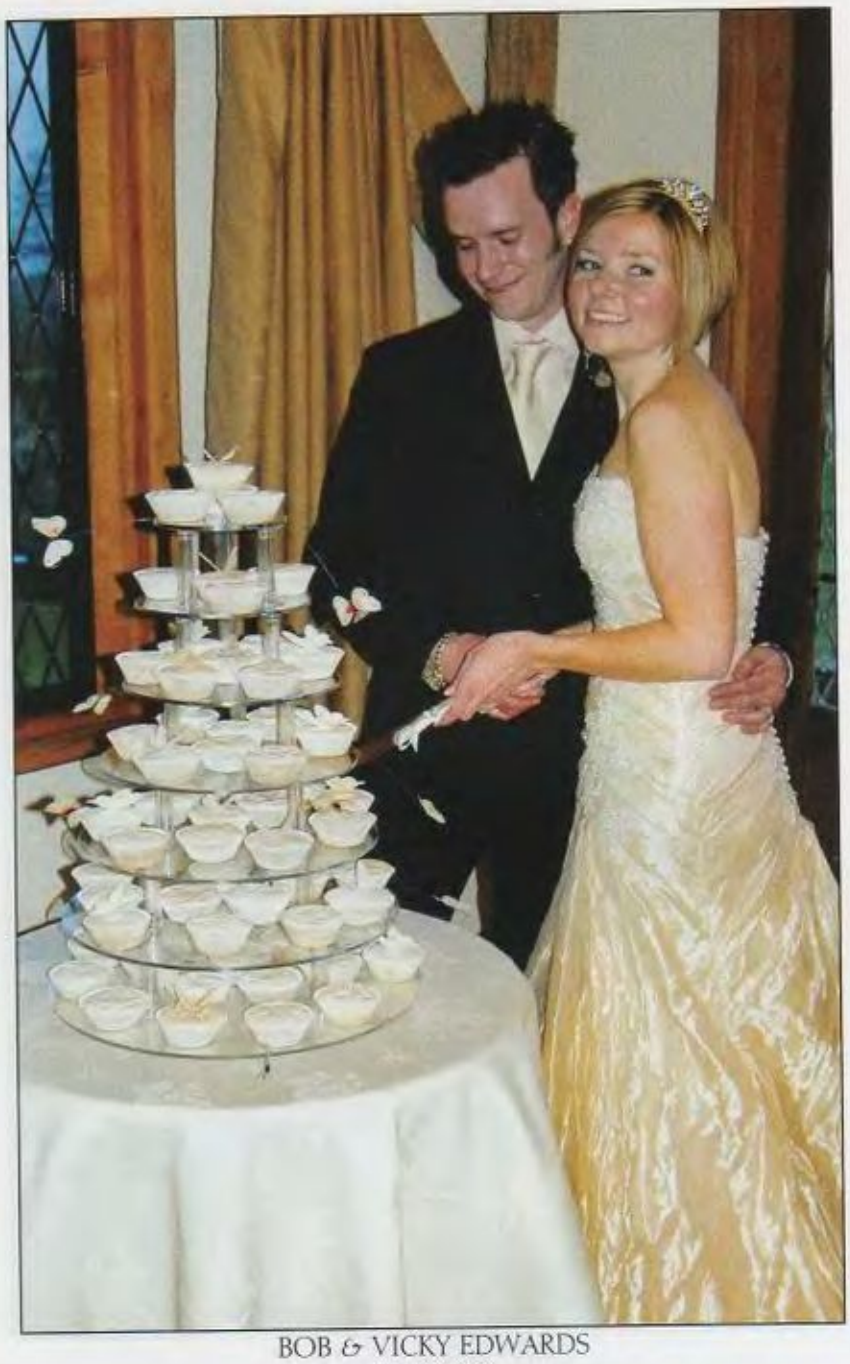
NEIL & STEPHANIE SLABAUGH
08.04.07
CAKE BY CHRISTEENA DINEHART

CLAIRE & CARL WALKER
12.02.08
CAKE BY JEAN'S CAKES

JUSTIN & JO HOWARD
24.05.08
CAKE BY THE CAKE FAIRY

CUTTING THE CAKE

RON & HILARY HERBERT
03.06.06
CAKE BY JEANETTE MANSON



BOB & VICKY EDWARDS
14.03.08
CAKE BY CAKES & DRAPES

MATTHEW GOODSALL & CHARLOTTE DAVIES
28.04.07
CAKE BY DAWN SHREWSBURY

KAREN BATES & ALAN BURROWS
03.05.08
CAKE BY VANESSA ETHERIDGE

PAUL & SHARON SCHOFIELD
18.07.08
CAKE BY JENNIFER IDESON

CUTTING THE CAKE

CARL & RUWANI PURCELL
25.08.08
CAKE BY JENI'S CAKES & FLOWERS

SARAH & RICHARD JOYCE
23.05.08
CAKE BY JENI'S CAKES & FLOWERS

JONATHAN & ANDREA ROGER
05.07.08
CAKE BY CAKES FOR ALL OCCASIONS

SARAH MCKALE & ROBERT BULMER
17.09.07
CAKE BY JW MCKALE

MICK & PAT MURPHY
09.02.08
CAKE BY SAMANTHA MURPHY

SARAH SMITH & DAVID PICKERING
12.05.07
CAKE BY CONTEMPORARY CAKES

CUTTING THE CAKE

ANDREW CARR & LUCY BURNETT
28.10.06
CAKE BY PAT-A-CAKE PARTIES

ADRIAN PALMER & SHARON EAST
27.04.08
CAKE BY PAT-A-CAKE PARTIES

ELVIS & DOLORES FRED
26.04.08
CAKE BY RM CAKE CREATIONS

REBECCA & SPENCER KEYWORTH
27.05.07
CAKE BY JEANETTE MANSON

CHRISTINE OGSELBY & MICHAEL AGUIAR
18.05.08
CAKE BY MARGARET AGUIAR

JIM & SIAN SAMUEL
03.09.05
CAKE BY JEANETTE MANSON

One of the highlights of a wedding is, of course, the cutting of the cake!

If you are planning to get married soon or if you are a wedding cake maker, why not send us a picture of your cake being cut? After all, what better way to show off the cake than with the bride and groom themselves!

Please remember to write your name, address and wedding date on the reverse of the photograph and, if you are the bride and groom, let us know who made the cake.

If a stamped addressed envelope is sent with the photograph, we will ensure it is returned to you.

Wedding Cakes - A Design Source, Alfred House, Hones Business Park, Farnham, Surrey, GU9 8BB.